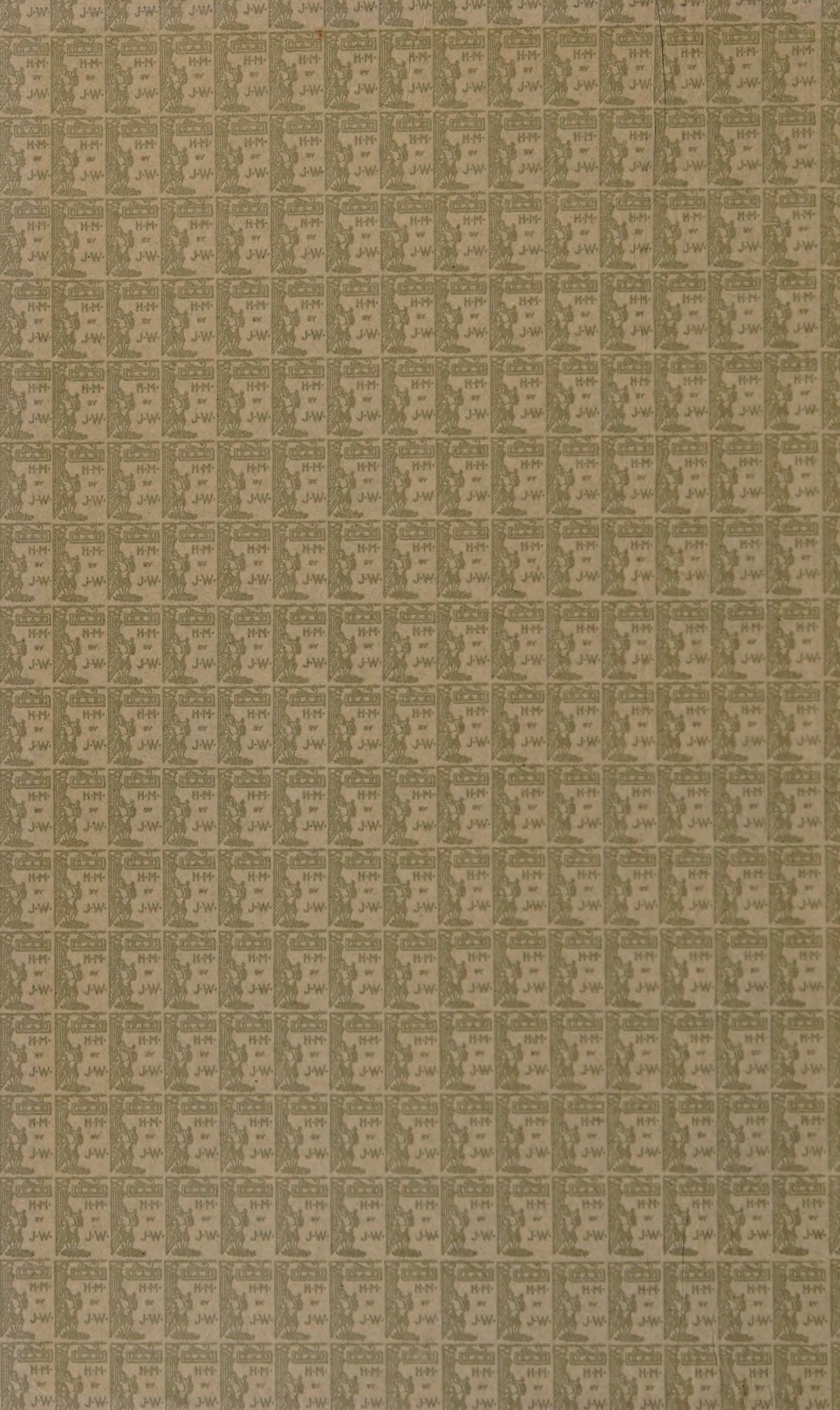
THE LUNCH ROOM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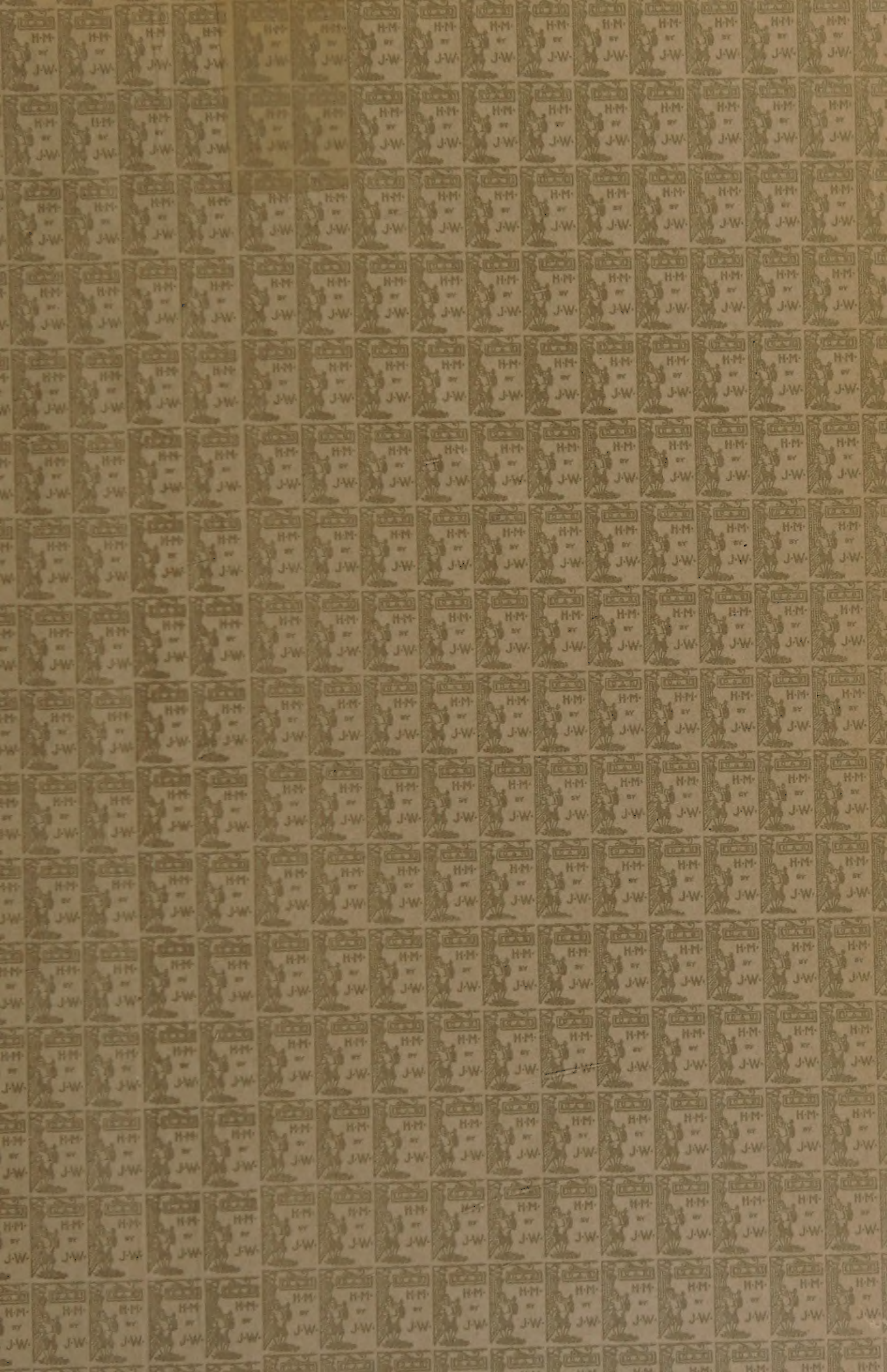
H·M·
BY
J·W·

Very truly yours
Paul Richards.

The Lunch Room

By Paul Richards

Devoted to

Plans, Equipment, Management,
Accounting, Food and Drink
Sales, Bills of Fare, Receipts.

The Economical Operation
and Quick Service of
Wholesome Foods and Drinks

SECOND EDITION
REVISED AND ENLARGED

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PREFACE

I have written this book at the earnest solicitation of several men engaged in the hotel, restaurant, and lunch room business, who sought information regarding lunch room operation that heretofore has not been obtainable in a printed book.

The success which has attended the publishing of my pastry book encouraged me to undertake the task of writing a lunch room book which should be instructive and helpful, in particular to those who cater for the masses in small as well as in large places; to give ideas regarding the equipment and management of lunch rooms; suggestions for economical management, and receipts for nearly two thousand dishes to give variety to the lunch room bill of fare.

I have endeavored conscientiously to produce a useful book that will serve the purpose of raising the standard of lunch rooms. If it shall succeed, even in small measure, in making them more clean, attractive and wholesome, the foods more appetizing, and the business more profitable, I shall not have labored in vain.

PAUL RICHARDS.

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The Lunch Room.

INTRODUCTORY.

The editor of The Hotel Monthly has asked me to write a book on the Lunch Room, to contain chapters on equipment and management, and recipes for wholesome lunch room foods and drinks.

Complying with his request, I will undertake the task, and sincerely hope I may be able to produce a useful book that will meet with the same measure of success as my Pastry Book, which has, indeed, been most gratifying.

There is so much to the lunch room business, and so many different requirements to be considered, that I am at somewhat of a loss how to begin, and what end of it to take up first. There are so many different kinds of lunch room, as, for instance, the Dairy lunch, the Railroad lunch, the Business lunch, and other kinds of different names, all of them aiming to serve quickly and at small cost to the patrons. The lunch room bill of fare is not so large as that of the restaurant, nor does it contain many meat dishes. The most successful lunch rooms are those that are confined practically to breads, pastries, cereals, a few sandwiches, boiled eggs, and quickly made side dishes, or entrees, as they are called on the restaurant cards.

I am going to write this book to meet the requirements of the lunch room whose bill of fare is short and carefully selected. I will aim to give recipes for at least two qualities, as, for instance, the lunch room that must serve the patron of slim purse, and the lunch room that would serve foods of the finest quality in generous portions and at a fair price. Therefore, thruout this book, the recipes will be characterised as **A** and **B**, **A** signifying dishes about as cheap as can be produced, and **B** signifying dishes as good as can be produced; but not, however, of the fancy order, for I prefer in this book to escape from the fancy work, and to instruct only in the plain wholesome articles that meet the popular taste and requirement.

* * *

An Ideal Lunch Room.

I will begin with copying from The Hotel Monthly of November, 1908, the plan of the lunch room of the Rock Island Lines Eating House System at Bureau, Ill., designed by Mr. John J. Grier, the head of this eating house system. (See illustration No. 1.) From the description of this plant in The Hotel Monthly, I believe it to be almost ideal for lunch counter service. [Also I have taken the liberty to reproduce the following extracts from the Rock Island Lines article and several of the illustrations. Plans of other lunch rooms will be presented in future chapters.]

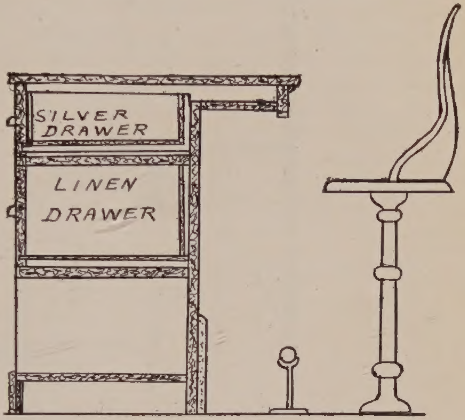
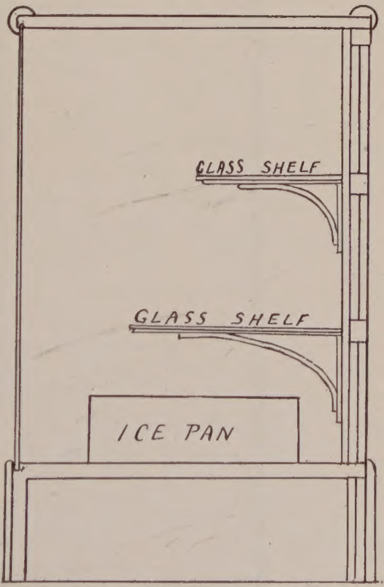


ILLUSTRATION NO. 2.

The lunch counter (see illustration No. 2) is of oak, its top two feet six inches wide; the



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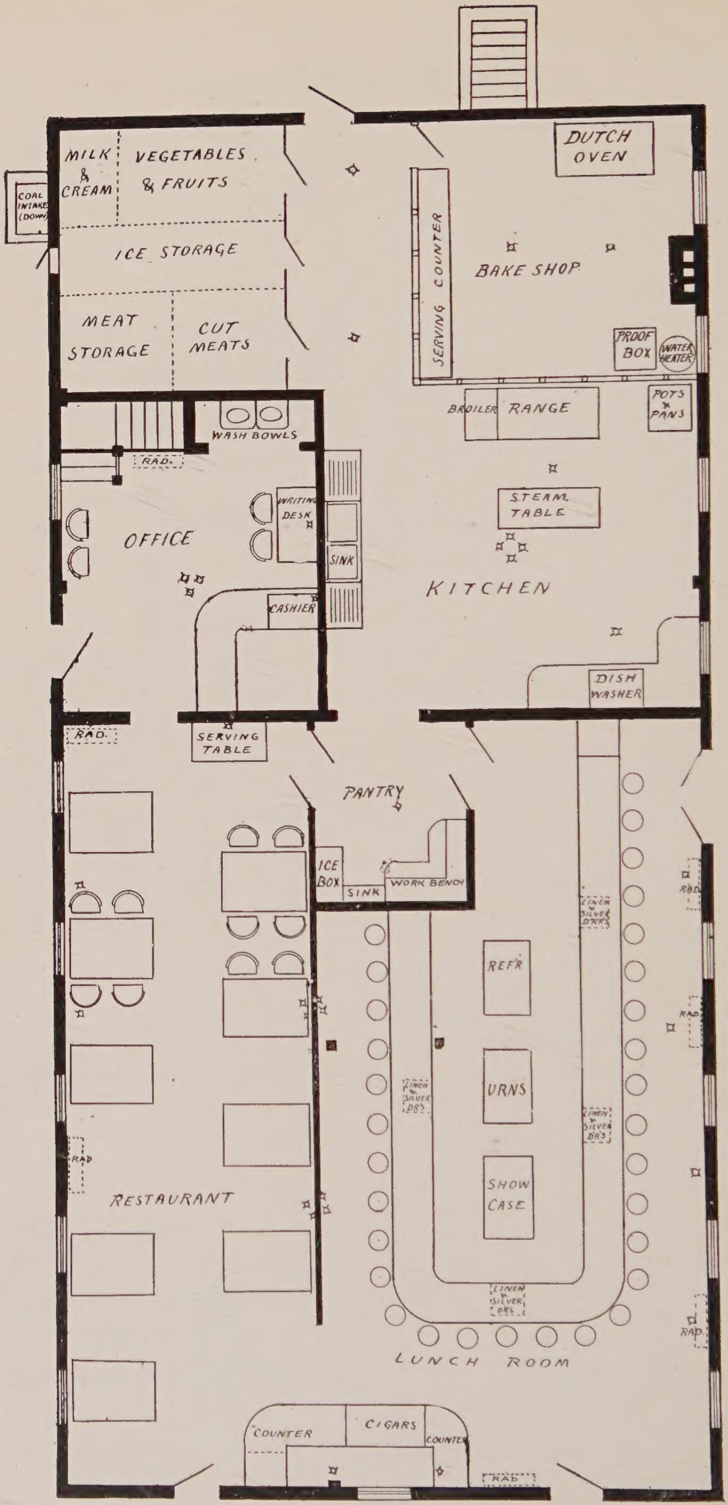


GROUND FLOOR PLAN ROCK ISLAND LINES EATING HOUSE AT BUREAU, ILL.

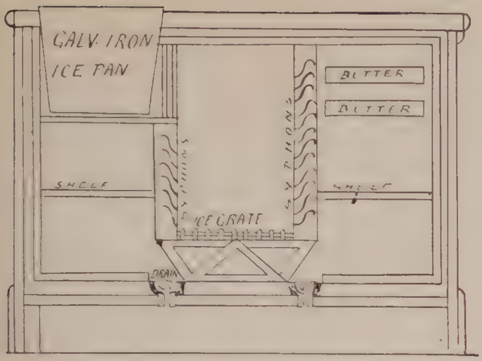


ILLUSTRATION NO. 4.

base of marble; the outer side recessed under the top ten and a half inches from the foot rail; and the inner side, with the exception of drawers for silver and linen, is all white enameled in open cupboard spaces for food and china depository; the idea being that this will be sightly at all times. The silver box, made to lift out of the drawer, is lined with chamois, glued on. The box is divided into four compartments, each six inches wide. The stool seats are of the swing chair type. The lunch counter circles a glass show case, the battery of urns, and a large double ice box.

The show case (see illustration No. 3) is six feet by two feet three inches, all glass, and with glass shelves inside; the top of porcelain steel, and a large pan for ice on the floor inside. The glass shelves are for pastries, mineral waters, etc., and the top of the box is utilized for fruit display.

The ice box (see illustrations Nos. 4, 5 and 6) is porcelain lined. The ice compartment is in the center, and each side of it is a complete working box for keeping fresh and cold the sandwiches and other foods. The top of one end of the ice box is divided into three compartments, the center compartment for milk and cream, and the side ones for chipped ice.

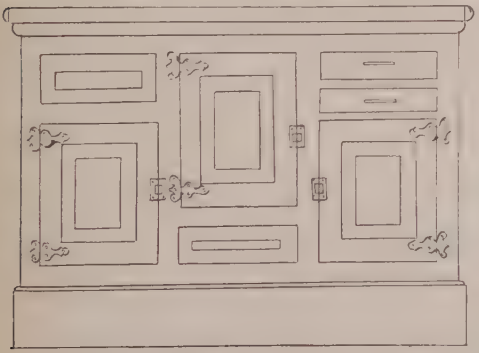


ILLUSTRATION NO. 5.

* * * There is a hot closet under the urns for cups and saucers.

* * * In the rear of the lunch room, convenient to it and the dining room, is a pantry, the principal equipment of which is a large ice box for holding salads, etc., in reserve. The pantry is equipped with work benches, sinks, etc.

* * * The large cold storage box (see illustrations Nos. 7 and 8) is 14x16 feet, all lined with white enamel tile. The box has ice compartment holding eight tons. There are separate compartments for fruits, dairy foods, vegetable, and miscellaneous products. The fish box is stored in a compartment underneath the ice compartment. This fish box, of metal, is on wheels which run on an iron track, and the box is easily pushed in or pulled out. The fish are buried in ice. The fish box is one foot five inches wide by two feet six inches deep. The compartment it fits into is lined with No. 24 galvanized iron nailed and soldered air tight. There is a drain trough under connecting direct with sewer.

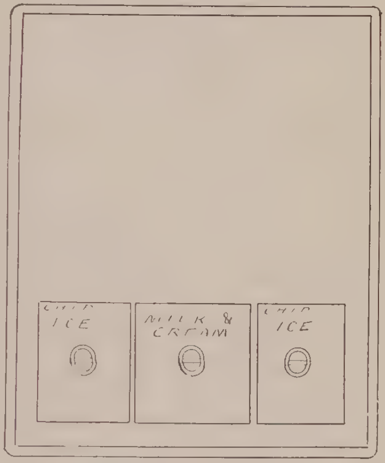


ILLUSTRATION NO. 6.

* * *

The plan of this lunch room can be changed and modified in many ways. Where there is a limitation of space, the urns, show case and refrigerator can be placed on one side of the room with the lunch counter in front, the tables on the other side.

A lunch room should always have some tables besides the lunch counter, to accommodate the lady patrons. If the lunch room is to be operated in connection with a hotel (wheth- European or American plan), it may be so placed as to adjoin the restaurant or the din-

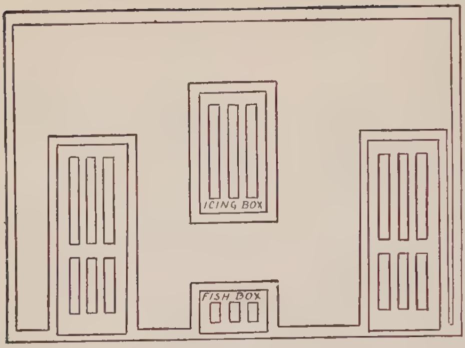


ILLUSTRATION NO. 7.

ing room (if these are on the street floor), so the lunch room may be supplied from the hotel's own kitchen and bakeshop.

* * *

Many hotelkeepers who operate on the European plan complain that their patrons do not eat in their restaurants, but go outside to lunch counters, where they can get hearty eating at small cost. Why cannot hotels operate lunch counters and get the money they complain of that is spent outside of their houses?

It is conceded that the profit on what is sold at the average lunch counter is much greater than on foods sold in the average restaurant. The coffee, rolls, pies, sandwiches, cakes, and other staples of the lunch counter bring one, two, three, and in some cases, even four hundred per cent.; the service is reduced, and there is not so much expense for wages, laundry, breakage or fuel. Since the hotel has to maintain a kitchen and bakeshop, why not supply the restaurant and lunch room from one kitchen and bakeshop? Cannot the hotel operate a lunch room at less expense than the outside lunch room can be operated?

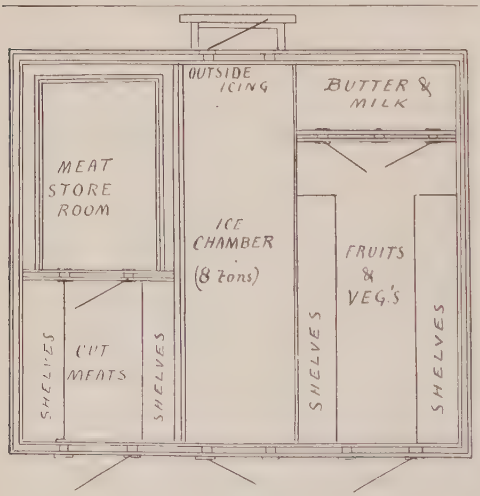


ILLUSTRATION NO. 8.

A large proportion of men who are traveling have the economical streak in the morning, in particular, and the lunch room appeals to them. If the hotel can make as much profit on a twenty-five cent check in the lunch room as on a fifty cent check in the restaurant, why not cater for the guest who prefers to patronize a lunch room, and keep him from going outside to buy meals?

In the small towns, where hotels are run largely on the American plan, it would not be necessary to serve a great variety of articles. There, the bills of fare should be more of the short order variety, but moderately priced. There are many country people who are willing to part with ten or fifteen cents, but not willing to pay more. The lunch room attracts local trade just the same as the bar, and the profit on sales is about the same as that of the bar, except that there is no liquor license to pay for; nor is the lunch room under such restrictions as the bar.

* * *

In regard to running a lunch room in connection with a European hotel and restaurant, I quote here (from THE HOTEL MONTHLY) what a caterer of a European plan hotel in one of the large cities says about it:

"We operate a lunch room in connection with our restaurants, and the lunch room is where we make our money.

"In the restaurant, everything we buy is number one, or supposed to be; but no matter how much number one stuff we buy, there is always sure to be some number two come with it, and the problem is how to get rid of this number two. The lunch room, of course, is lower-priced than the restaurants. We have to have so much food prepared for the restaurant patrons and, invariably, have a great deal left over that cannot be used to advantage next day, some of it not even for the help. Take, for instance, such items as custards, meringue pies, breads, and certain soups that will not keep; all of these things are removed to the lunch room pantries and serving tables toward the closing time of the restaurants and sold in the lunch room at reduced price.

"Many local people get onto the fact that the first-class stuff sold during the day in the restaurants can be purchased 'just as good' in the lunch room at night. Consequently we have night as well as day trade. All that we buy and prepare is sold. Take, for instance, the case of hams. In our restaurants we serve only the horse-shoe cuts, and the other part of the ham can be sold to advantage in the lunch room. Another item, for illustration, is ox-tails. The orders served in the restaurants are the choice joints, and the seconds find a ready market in the lunch room. I figure it this way, that we have a place to dispose of the seconds to good advantage.

"I find it pays us to operate a lunch room simply to take care of the surplus of the restaurant, even to the coffee, for, suppose there is a gallon of good coffee in the urn when the restaurant closes; that becomes ready money in the lunch room.

"Chipped dishes cannot be used in the restaurants, but, if not too bad, can be utilized in the lunch room.

"The restaurants and the lunch rooms are both served from the same kitchen, practically, and there is not much extra help required to operate the lunch room."

EQUIPMENT.

I do not attempt here to figure the cost of the equipment of a lunch room, because this is governed largely by conditions; a poor, cheap equipment would prove the most costly in the end, therefore it is preferable to buy articles of a good make.

Before buying, it is good policy to visit a number of lunch rooms and inspect the equipment, and, if possible, get a list of the different articles required. By this means it will be easy to select the right kind of goods. After you know what is required in each line, get estimates from firms which make a specialty of such supplies; visit the show rooms of the different firms, compare qualities and prices, and select your goods in person; or, if you are not competent to decide, have your chef or pastry cook select the goods for you.

It has been my experience that there is quite a range in prices in the same goods; for instance, at one time in a certain hotel where I was employed, we intended to buy a certain kind of bread pans. We had two price lists to choose from. One firm listed only one size of pans at seventy-five cents each; the other firm quoted three sizes of the same grade of tin, ranging from $3.60 to $4.00 per dozen, or a difference, approximately, of five dollars per dozen.

In speaking about the equipment, I will mention a fact which is often overlooked in the planning of the lunch room, where both the cooking and baking are done on the premises. Bread making requires a warm even temperature, free from drafts; pastry making and cake baking a cooler temperature, the cooler the better. These two different facts should not be lost sight of. Excessive heat makes good work impossible, consequently, in planning the shop, provision should be made for ample ventilation.

There are a number of labor-saving devices the use of which saves time, and which, when put into use, soon pay for themselves and assist in doing good work.

Much careful thought and attention should be paid to the service of foods. All foods should be prepared with the utmost care and neatly served in the proper dishes. In many lunch rooms the pastries and desserts, fruits and salads are temptingly displayed on the counter, for patrons to choose from. This method of display is the most profitable, because the patron selects what he likes without consulting the bill of fare, and often buys more than he intended to, being tempted by the display. This method also promotes quick service.

* * *

Some time ago THE HOTEL MONTHLY printed an article entitled "Lunch Counter Salesmen," which I reproduce, believing it to contain some good suggestions:

LUNCH COUNTER SALESMEN.

Proprietors of lunch rooms have tried all sorts of experiments in the line of trying to interest their employes to do their best to increase the sales and popularize the places. Among the most sensible of these that have come to our notice is that of paying the waiters a percentage on all their sales over and above a certain figure. To illustrate: suppose, for instance, a waiter gets $1 a day; his sales are kept track of and all he takes in above a certain sum, say, $3, he receives a percentage of, say, five per cent. Thus, if he takes in $10 he gets in addition to his wages five per cent, of $7, which is thirty-five cents. And the waiter who demonstrates that he is a good salesman gets promoted to the best stand. It is claimed that this method not only incites the waiter to attract customers by giving extraordinarily good service, but also that it prevents under-checking and many other annoyances that the lunch counter proprietor has to fight against all the time.

* * *

One of the largest lunch counter operators of our acquaintance, who has several places, uses the Lock-Stub check. He has, we will say, one hundred waitresses employed in his different places. Each of these waitresses is given a number, and the record of her sales is kept in itemized form by the manager of each place and sent in to the head office; where, in a large book, this record is transcribed so that each girl's sales appear in itemized form in a column under a number which represents her name. The totals of the sales of each girl are footed up day by day and carried forward, so that at the end of each week and month the total amount sold shows in plain figures, and can be readily compared with the sales of other girls. The employer looking over this record of sales notes that some girls take in much more money than others; and, again, some girls average very low in their sales. The employer makes note of the poor sales, and these girls are dropped from the pay-roll, and their places supplied by other girls who are given opportunity to demonstrate their salesmanship qualities. The girls who make the best showing in this respect, naturally get the best positions the employer has to offer; for even in waiting there is a choice of position.

The girl whose checks run low continuously is either lazy or dishonest; that is, she under-checks, and this method of keeping track of the sales is an effective way of discovering the undesirable ones, even though they may be favorites with their local managers.

* * *

The Bill of Fare.

In regard to different priced lunch rooms, it is my belief that the moderate priced lunch room is the most popular. In certain localities a higher priced lunch room may be operated with profit, because there are many who are willing to pay a little more for better quality and better service. Where a higher price can be obtained the goods can be served in a more appetizing manner, and more choice dishes can be served in such a place, which it would not pay to do in the lower priced lunch room. Of course higher prices would also tend to make such a place more exclusive.

The moderate priced lunch room should list only a few dishes on its bill of fare, because there is too much risk of loss by left-over goods; and preparing a large variety of dishes would mean more help in the kitchen, consequently more expense. Some lunch rooms have made fortunes for their proprietors by carrying only a small bill of fare; but the success invariably lies in the fact that everything served is of the good, wholesome quality.

The average lunch room simply bulletins its bills of fare on the wall, and does not have them printed. Extra bulletins are put up every day for the specials. I will present, for illustration a moderate priced lunch room bill of fare, mentioning a variety of specials, also a larger number of articles, to make changes from day to day. Many of these goods, it is inferred, are made of the same quality, and the prices are governed by the size of the portions served. Where it is advisable I will give recipes for two qualities, so the goods could be sold at five, ten or fifteen cents, or whatever price they should bring. Later on we will reproduce a number of bills of fare of popular lunch rooms.

The problem in writing bills of fare is to give a variety of dishes by changing from day to day, besides to select dishes that most everyone likes, and which can be prepared with profit for the price obtained. There are on every bill of fare a number of standard articles which are listed every day. The bills of fare are kept in stock with these standard articles printed on; and for the items to be changed daily there is a blank space left in which the changes or day's specialties are written. In some lunch rooms the daily changes and specials are typewritten on an extra card which is attached to the regular bill of fare.

The extras and changes usually consist of one (sometimes two) soups; on Fridays or fast days a chowder or fish soup should be provided. Thick soups, as vegetable, English beef, tomato, etc., are the most popular; clear soups, as consommés, etc., are not much in favor with the general public.

The meat dishes or ''entrees'' are of the ready to serve order. In order to give a change there should be always a variety of meats, as a beef stew, veal cutlet, chicken croquette or chicken pot pie, and one pork entree, and spare ribs and sauerkraut, etc.; and on Fridays one or more fish entrees, as oyster pie, etc.

The best sellers should be frequently repeated, but, as I said before, there should not be many of the extras put on at one time. A few dishes well cooked and of good quality can be more carefully prepared. The pastry extras consist of hot and cold puddings, shortcakes from fruit in season, etc., which can be frequently changed.

It is advisable to keep a daily record of the sales. On rainy days or, some locations, on Saturdays or holidays, the sales fluctuate greatly. Such a diary is also useful to show which goods are the best sellers; and if there is a change of heads of department, the diary will be found useful for future reference.

Some lunch rooms serve a special ''Club lunch'' at a fixed price, which gives the choice of one meat dish or entree with potatoes, bread, pudding or pie, coffee, tea, or milk. The size of the portions is regulated to suit the prices, which range from fifteen to forty cents. I have not noticed in any lunch rooms that there are any club breakfasts or club suppers served; but, no doubt, if such breakfasts were introduced, they would soon be as popular as the club lunch.

* * *

FRUITS.

All kinds of fruits in season are served in the lunch rooms. A very attractive and tempting display can be made by placing a fancy basket, glass bowl, or stand, with a variety of different fresh fruits artistically and daintily arranged on a prominent part of the counter, and surround it with the other fruit, ready to serve, on plates or in other dishes. Oranges, pineapples, bananas, lemons, apples and grapes will stay fresh for some time. Natural leaves may be used for decoration, but, as they soon wilt and are difficult to obtain, it is preferable to use artificial foliage, which is very effective. The more delicate fresh fruits, as strawberries, etc., require changing from day to day. Only the best and freshest fruit should be selected for display. When buying fruit it should be carefully looked over before putting away in the ice box.

Apples are in the market nearly all the year around. About March or April they become scarce and expensive, and good baking apples are difficult to obtain. At this time the demand for apples ceases and **strawberries** can be more cheaply bought.

When buying apples by the barrel, they should be sorted over in different lots, the best for the table and for baked apples, the others for pies and apple sauce. This applies also to **peaches, pears, plums**, etc., as one decaying fruit readily affects the other fruit, and much loss can be prevented by this method.

Ripe, delicate berries are often crushed in shipping. These should be used at once for short-cake, or made into jams or preserves.

Melons and cantaloups should be sorted. They are often of different degrees of ripeness. By a little careful study, knowledge may be acquired so they can be told apart—by the color, sound or smell. The green fruit should be kept in a warm room to ripen; the ripe fruit put in a refrigerator to chill, and served first.

Bananas, when too green, may be ripened in a warmer temperature in a dark room, or by covering with a paper sack. The sweetest bananas are often those turning black on the outside, and these are serviceable to peel and serve for sliced bananas, salads or other purpose, where peeled fruit is required.

Pineapple may be ripened in the same manner as bananas. It requires close watching, because it begins to spoil from the core when overripe.

The thin and smooth skinned **oranges** and **grape fruit** are considered the sweetest and juiciest. They should feel firm and heavy. Light fruit is not very juicy.

The thin skinned **lemons** are the most juicy and of the best flavor.

The prices obtained for fresh fruits served in the lunch room fluctuate with the season; and in some instances the prices are governed by the quality or by the size of the portion served.

The Use of Canned Fruit.

In canned fruit there is a wide range of prices. For table use, only first-class goods should be purchased. Good goods increase the sale and give a reputation for quality. The brand is often the guide to quality, but the best method in buying canned goods is to open samples of different brands and grades, weigh the solid contents, compare as to quality and price, and select the best. Even for pie fruit, it is better to pay a fair price and not look for the cheapest grade in this line. Never buy peaches with the peel for pies; they are very bitter and unfit for use. The cheap, inferior grades consist largely of unripe or over-ripe fruit, or the cans contain very little of the fruit, and plenty of water. Sometimes it is possible to buy a good grade of unsweetened peaches or apricots, which may be converted into table fruit by draining the juice and making it into a syrup by adding sugar or syrup.

All canned table fruit should be emptied from the can several hours before being served, placed in bowls and put in the refrigerator to chill. Served cold they are most delicious and refreshing, and taste entirely different from what they would if used when taken from the can.

Never leave fruit in the can, as this is often the cause of sickness, owing to the chemical action of the air and acid upon the tin.

Dried Fruits.

Stewed dried fruits are very good to serve when fresh fruits are out of season, or too high in price to be served with profit. As in canned fruits, there is a wide range in price and quality.

Evaporated apples may be used for pies and sauces. The best grades are made from good tart cooking apples, the low grades from sweet apples which will not cook tender.

When buying, see that the fruit is fresh dried, as some of these fruits are renovated from year to year by spraying and other means. Such fruits are difficult to soak and cook, and have lost much of their flavor. Peaches, pears and apricots should possess a good, clear color. Buy peeled fruit only.

To Use Dried Fruit.

The fruit should be washed in several waters, and soaked in cold water until it has nearly recovered the natural shape and size, which may take from six to twenty-four hours, depending on the dryness of the fruit. When soaked, set on the fire, boil slowly (simmer), till tender. When nearly done, sweeten, and let boil for a few minutes till the syrup gets clear.

Stewed fruits may be flavored by adding whole spices, as cinnamon, cloves, etc., or slices of lemon rind.

Apples.

For the table select the best eating apples. Wash and wipe dry; serve one or two for an order.

Baked Apples.

Wash and core good, even sized apples. Set in pan, add water and some sugar and bake in a slow, even heat until done.

Apples with a tough skin may be scored around with a sharp knife so they bake more evenly. Apples which do not bake well, or that shrink in baking, can be steamed in the pudding steamer. Another way is to peel and core them, and bake in a covered pan slowly to prevent bursting. Serve hot or cold with cream or whipped cream.

I reproduce from THE HOTEL MONTHLY the following description of a device patented by F. C. Roberts, and which I have heard highly complimented for lunch room use:

"* * * The principal object of the Roberts Vacuum Cooker is to cook apples in their skins, so they can be served at table in more appetizing fashion than the customary baked apple. Mr. Roberts' device consists of a receptacle for boiling water, the steam from which passes up thru finger-sized cylinders, perforated with tiny holes for its escapement. The end of these cylinders is capped. The apples are cored with the ideal corer and impaled one upon each cylinder, and the steam cooks it from the inside. During the process of cooking the cylinder is covered with a glass cover so that the process can be watched. The apples cooked in this way retain their color; also, when peeled, the meat of the apple is of most appetizing color. The juice from the cooking is prepared and filled into the core chambers."

Compote of Sliced Apples.

Peel and core and slice evenly; cover with water. To each quart of water add 8 oz. of sugar, one stick of cinnamon and the peel and juice of 1 lemon. Stew slowly till tender.

Compote of Stewed Dried Apples.

(SEE DRIED FRUIT.)

Stewed dried apples may be served in combination with stewed pears; stewed seeded raisins and prunes, or pears; or all three or four kinds together. Stew the fruits separate in water. When tender, put together in one vessel; add sugar and stew clear.

Apple Sauce.

Peel, core and quarter good cooking apples; stew with very little water till soft; add sugar and press through colander or sieve. A very good way is to peel and quarter the apples, or wash and core and quarter, and do not peel them. Put into a colander or wire basket and set in steamer; steam soft, take out, add sugar and rub through colander. The skins remain in the colander.

Peaches.

Peaches are served plain, sliced, baked or stewed.

Sliced Peaches.

Sliced peaches are best if peeled and sliced to order (because they discolor quickly).

Sliced Peaches and Bananas.

Sliced peaches and bananas may be served together with cream.

Baked Peaches.

Wash and prick with silver fork. Put close together in pan, with sugar and water, as for baked apples, baste with some of the syrup while baking. Serve hot or cold with cream.

Stewed Peaches.

Stewed Apricots.

From ripe fruit the skin is easily removed by immersing the fruit in boiling water for one minute. Take from the water and remove the skin with a cloth. (Green fruit should be peeled). Cut in halves and remove the stone; or leave whole and stew slowly in a light syrup till tender. Serve in syrup.

For stewed dried peaches and apricots, see dried fruit.

Pears.

Sliced Pears with Cream.

Pears are served plain or baked, like peaches or apples, and are nice served sliced with cream.

Stewed Pears.

Peel and divide in halves or quarters. Remove the seeds, and stew slowly in a light syrup. Flavor with cinnamon, cloves or lemon rind and juice.

For dried stewed pears, see dried fruit.

Stewed Dried Figs.

Stew like other dried fruit. When tender, add for each pound of figs, 8 oz. of sugar and boil to a syrup. Season with ginger root or orange peel. Serve with syrup or cream.

Plums.

Green Gages.

Serve plain or stewed. To stew, prick with fork or silver needle; put in boiling water, let boil slow for from 10 to 20 minutes; take from water with skimmer and put in a flat dish. Make a syrup with 1 quart of water and 2 lbs. of sugar; pour over the plums and let cool. Serve in syrup.

Stewed Prunes.

Wash and soak the prunes over night. Let stew slowly in the water they are soaked in till nearly done; add sugar to taste, and let boil a minute or two till clear.

Prunes require careful handling in stewing and serving to keep them whole and not to break the fruit. Can be flavored with stick cinnamon or slice of lemon.

Stewed Rhubarb.

Pare and cut in small, even pieces; put in boiling water; let boil slow for a few minutes. When nearly soft, strain off the water.

For each pound of rhubarb, take 12 oz. of sugar and make it into a syrup with part of the water; pour it over the rhubarb and let simmer till tender.

Stewed Cranberries.

Wash and pick over. To each quart of berries, add 1 lb. of sugar and ½ pint of water; let stew slowly till soft and clear. To keep whole, do not stir much.

To Make Cranberry Jelly.

Stew berries in water till soft, rub thru colander, return pulp to pan, add the sugar, let boil clear for a few minutes. A nice way to serve is to fill (while hot) in portions into small cups. When cold, turn from cups and serve.

Stewed Gooseberries.

Cut off tops and tails; wash and boil. When nearly tender, strain from the water.

For each quart of berries, take one pound of sugar and ½ pint or more of the water and boil down to a syrup; pour over the berries and stew clear and tender.

Most all the other berries are served plain, or can be stewed. All require picking over.

Grapes should be cleaned, all imperfect grapes removed, and should be served in bunches or clusters.

Strawberries and blueberries (or huckleberries) are at times very sandy and should be washed.

Strawberries and raspberries are served plain with cream, or with ice cream, and are used for shortcake, tarts, jellies, jams, etc.

Grapefruit.

To serve: Cut in halves. Cut out core and remove seeds; cut around to loosen from the skin. Fill center cavity with one tablespoonful of sugar and place a maraschino cherry in the center for garnish. Serve cold.

Grapefruit a la Mode.

Prepare as before; fill cavity with a spoonful of fruit salad flavored with sherry or rum. On top place a small dish of a fruit ice or Roman punch.

Sliced Oranges.

Oranges are served whole, plain, or sliced. To serve sliced: Peel and remove all the white skin. Cut in slices, remove seeds and serve.

Sliced Oranges With Cocoanut.

Peel and slice very thin; remove seeds, sprinkle some desiccated, or, better, fresh grated cocoanut between and on top of the oranges. Add some powdered sugar and serve.

Watermelon.

Cantaloup.

Watermelon and cantaloups should be placed on ice to chill.

To serve watermelon: Cut in slices, remove the rind, serve on large plate.

To serve cantaloup: Cut in halves, remove the seeds. They may be served on cracked ice, but do not put ice in the cavity, or cover sliced watermelon with ice, because this causes loss of flavor. It is preferable to serve them cold from the refrigerator, if possible, or keep only a few portions for sale, and replenish from the refrigerator.

Muskmelon a la Mode.

Cantaloup a la Mode.

Melons, Surprise.

Take half medium-sized melon. Remove the seeds; fill the cavity with a fruit sherbet, or with ice cream, or with sweetened whipped cream, which may be mixed with crushed macaroons, chopped nuts, etc.

Small melons may be served whole by cutting a slice off the top, remove the seeds, fill, and replace the sliced off piece to form a lid.

Another way of serving is to fill with a fruit salad of some kind. (See salads.)

Bananas.

Bananas are served in a variety of ways. Serve plain, sliced, with cream, or

Sliced and mixed with sliced oranges; sweeten and serve with whipped cream, or

Serve with oranges and sliced pineapple; also with the addition of cocoanut, or

Sliced with vanilla ice cream, etc.

Pineapple.

Serve plain or as a compote.

For plain service: Pare, core and cut in thin slices; put in bowl and sprinkle with sugar, let stand on ice to cool; serve in syrup.

For compote: Pare, core and cut in large slices; let simmer in syrup on the fire till soft and clear.

Fruit Cocktail.
Fruit Salad.
Fruit Sundae.

Take sliced pineapple, sliced oranges, sliced bananas, sliced peaches and a few strawberries or raspberries. (When berries are out of season, add a few Maraschino cherries.) Dice the fruit, sprinkle with powdered sugar, add a little sherry and set on ice to cool. Serve as cold as possible.

All the fresh fruits may be prepared into cocktails or fruit salads, single or in pleasant combinations. When fruit is plentiful and cheap, these may be sold to good profit. When there is fear of fruit on hand spoiling, this is one of the best ways to use it. Sherry, maraschino, or some brandy, may be added, but lemon juice, or a tart fruit syrup may take its place.

The cocktails should be served in wide shallow glasses, or egg glasses may be used. They should not be mixed to become mushy. The fruit should be cut in dice with a sharp knife and only slightly tossed together. Special glass bowls are used in first-class places, which are placed in a larger bowl filled with crushed ice to keep the cocktail ice cold.

These fruit combinations can be served at lunch counters in an endless variety, in the same manner as they are sold at soda fountains, something like a ''sundae.'' This consists of a small dish of ice cream, which is covered with a syrup containing crushed fruit, preserved or fresh, single, or in combination with chopped nuts, figs, dates, candied ginger, etc.

These fruit syrups may be kept on hand, and will prove a source of profit when sold during the hot season with ice creams.

Many of the soda fountains are invading the lunch room business, selling tea, coffee, lunches in form of all kinds of sandwiches; and some even sell small entrees and all kinds of salads. Then, why should not the lunch room sell sundaes?

Assorted Fruit In Season.

A small plate of fruit is served, consisting of two or three kinds of fruit, as one orange and one banana; or apple, pear, bunch of grapes, etc. This gives to the patron a choice of the different fruits.

* * *

DAIRY DISHES.

Cereals, as oatmeal, cracked wheat, etc., are boiled plain and served with milk or cream.

The ready-to-eat prepared breakfast or health foods have reduced the demand for the plain boiled cereals to a great extent.

For the Lunch Room the prepared foods are a great convenience, because they may be served in great variety and quickly.

Oatmeal and other cereals may be prepared in the most convenient and best way by using a double boiler. If boiled in one pan on the fire, the frequent stirring causes them to be too mushy or pasty, while when using a double boiler, there is no danger of burning and no stirring is necessary. This keeps the grains of the cereals whole, as they should be.

Oatmeal.

No. 1.: For each quart of water add 1 teaspoonful of salt and a heaping cupful of oatmeal. Place in boiler and let boil till all the water is absorbed, which will take about two hours in a double boiler.

No. 2: Put the water and salt in a saucepan. Let come to a boil and sprinkle in the oatmeal, stirring it lightly. Let boil slow and do not stir more than necessary to keep from burning at the bottom. Boil about twenty minutes.

Farina.
Cornmeal.
Hominy.
Rice Grits.

For farina, cornmeal, hominy or rice grits, take about 5 ozs. of cereal to each quart of water. Add 1 teaspoonful of salt. Prepare same as oatmeal.

Fried Mush.

For fried mush: Prepare the day before by boiling. Set away in a wet pan to get firm. Use a deep, square pan. Cut in slices, or in diamond shapes.

Beat up one egg with the same quantity of water or milk. Roll the pieces into it, then in bread or cracker crumbs, and fry brown in hot lard.

Fried mush is served with maple syrup, honey, or fruit sauce; also as a side dish with meats.

Boiled Rice.

No. 1: Wash 1 lb. of rice and put into a double boiler with 6 pts. of milk, or half milk and half water. Let boil till all the liquid is taken up. This rice may be seasoned with nutmeg, sweetened, or served plain with cream.

No. 2: Put a large pot on the fire with plenty of boiling water; sprinkle in the rice, and let boil for five or ten minutes quickly; then set aside and let it boil very slow till the grains are soft, so they may be crushed easily between the fingers. Take off the fire, strain, and wash in cold water.

This rice may be kept on hand and used for many purposes in the kitchen.

To serve as a breakfast cereal: Put in can and rewarm, setting can in hot water. Serve with milk or cream.

Toasted Corn Flakes,
Maple Flake,
Puffed Rice,
Puffed Wheat,

and other cereals of this kind are served with milk or cream by placing the foods in a large bowl or deep sauce dish and pouring the milk on one side (not over them). This produces a crisp dish.

When such cereals become damp they should be reheated to become crisp again.

Shredded Wheat.

Shredded wheat is one of the most popular breakfast foods. It may be served plain, with milk or cream, with fresh or stewed fruits or preserves. It can be made the basis of a variety of delicious desserts and entrees, where the foundation is made of toast, cakes or a biscuit mixture; or it may be used as a tart shell, or an edible basket for fruits, meats, fish or oysters.

Shredded Wheat Biscuits With Milk or Cream.

Thoroughly heat the biscuit in the oven to restore crispness. Then place the biscuit in a saucer or bowl and pour hot milk over it. Pour a little cream over the top of the biscuit and salt or sweeten to suit the taste. If preferred, cold milk, instead of hot milk, may be used.

Poached or Scrambled Eggs On Shredded Wheat Biscuit.

Moisten the biscuit slightly with cold water, place small bits of butter on top, put in a buttered pan in hot oven about three minutes. Use as a toast for poached or scrambled eggs.

Strawberries and Other Berries In Shredded Wheat Biscuit Baskets.

Prepare berries as for ordinary serving. Crush an oblong cavity in the top of the biscuit with the bowl of a teaspoon, removing the inside shreds from the basket or patty shell. Heat the biscuit basket thoroughly in the oven, then fill with strawberries or other berries partly crushed. Sweeten to suit the taste. Serve with milk or cream.

Peaches In Shredded Wheat Biscuit Baskets.

Pare and slice the peaches as for ordinary serving. Make the biscuit basket as directed in preceding recipe, heating thoroughly in the oven just before using, and fill with the sliced peaches in their own juice. Serve with milk or cream, and sweeten to suit the taste. In the same manner sliced bananas, pineapples, and other fruits, fresh, stewed, or canned, can be used with shredded wheat biscuit.

Baked Apples With Shredded Wheat Biscuit.

Heat the biscuit in the oven to restore crispness. Place the baked apple in dish with the biscuit, pouring milk or cream over both; sweeten to suit the taste. Or, after making the biscuit baskets as previously directed, remove the rind and place the baked apple in cavity in top of the biscuit. Pour over it cream and milk, and sweeten to suit the taste.

Shredded Wheat Biscuit With Apple Sauce and Cream.

Split biscuit lengthwise; heat thoroughly in the oven; put a ½-inch layer of apple sauce between the halves. Serve with cream and sugar.

Shredded Wheat Biscuit With Stewed Prunes.

Prepare the biscuit by dipping in the milk; let drain, put on plate; split and serve with prunes. Use the prune syrup in place of cream or sugar.

TO MAKE TOAST.

The cream or milk breads are best suited for toasting, because these breads generally contain a part of milk and more sugar and shortening, or malt extract in place of sugar, which gives a nice golden color to the toasted bread, and makes it toast more readily.

Toast bread should be a day or two old to toast and cut well, and the fire should not be too hot.

In some places a part of the cake griddle is used to make the toast on; in others, the space under the griddle is used. An arrangement is made to slide one of the toasters underneath with the bread in them. Other places have a special broiler for this purpose, or make the toast by laying a toaster with the bread in it on top of the hot range.

Graham and rye bread is made into toast the same way as for white bread.

Dry Toast.

Cut the bread in even square slices, toast evenly on both sides to a nice brown color. Trim sides evenly. Serve three slices for one order.

Toast to be crisp should always be made fresh and to order.

Buttered Toast.

Make same as dry toast, only buttered.

Milk or Cream Toast.

Make like dry toast. Cut in half or squares; put into bowl, pour over it hot milk or cream.

French Toast.

A: Cut stale bread in ½-inch thick slices; saturate in a custard made with 1 pt. of milk, 2 eggs, and 1 tablespoonful sugar; flavor with mace or vanilla. Fry in buttered pan on both sides to a nice brown; dust with sugar. Serve two slices for one order with syrup, honey or stewed fruit.

B: Soak in milk, dip in beaten egg and water, fry in lard or hot butter, dust with sugar and serve with syrup.

GRIDDLE CAKES AND WAFFLES.

To bake griddle cakes, the griddle should be only lightly rubbed with grease. Use the rind of ham or bacon, or a piece of suet tied in cheesecloth for this purpose. Turn the cakes over only once and at the right moment. Frequent turning causes the cake to become heavy.

The waffle irons should be well greased before pouring in the batter, which should be a little firmer than the griddle cake batter. The addition of eggs and shortening lightens the cakes and waffles and improves the quality; but when eggs are high, or to cheapen the mixtures, the amounts given in the recipes may be reduced. But then it would be necessary to increase the amount of baking powder, slightly, to lighten the cakes. Half water and half milk may be used, and butter may be replaced by butterine or cooking oils or lard. In any case it is preferable to use a good wholesome substitute than to use rancid butter.

Wheat Griddle Cakes.

A: For each pound of flour add 1 oz. (2 teaspoonfuls) baking powder, 2 ozs. sugar, 1 oz. melted butter, 2 yolks eggs (or 2 whole eggs), a pinch of salt, about 1 pt. of sweet milk.

B: Take 1 lb. flour, 3 teaspoonfuls baking powder, 1 oz. sugar, 1 oz. melted butterine or oil, a pinch of salt, 1 pt. half milk and water.

C: All griddle cakes can be made with buttermilk or sour milk, using the same recipes, but leaving out the baking powder and add a scant teaspoonful of soda for each pint of sour milk.

Sift the dry ingredients in the flour, add only a part of the liquid, beat till free from lumps, then add eggs and melted butter; beat again, then add the rest of the liquid, gradually, till the batter is of the proper consistency. Some flours require more, others less, liquid to reach this point.

Bread flour or pastry flour can be used for the batter, with the difference that pastry flour requires less milk, and the batter slackens some after being mixed for some time. The bread flour stays more uniform and requires a little more milk or water.

Corn Griddle Cakes.

A: Take 1 lb. cornmeal, 1 lb. wheat flour, 2 ozs. baking powder, 4 ozs. sugar, 2 ozs. butter, pinch salt, 2 yolks eggs.

B: 1 lb. yellow cornmeal, 1 lb. wheat flour, 2 tablespoonfuls corn syrup or molasses, 2 ozs. shortening, pinch salt. Mix same as for wheat cakes.

Rice Cakes.

Add 1 cupful of boiled and drained rice to wheat cake mixture **A** or **B.** Flavor of mace.

Flannel Cakes.

Add 4 ozs. of cornmeal to wheat cake mixture **A** or **B.**

Or use the yeast-raised wheat cakes.

Graham Cakes.

Whole Wheat Griddle Cakes.

1 lb. graham flour or whole wheat flour, 1 lb. wheat flour, 2 ozs. baking powder, 4 ozs. butter, 4 yolks of eggs, salt, 4 ozs. sugar or molasses. Mix same as for wheat cakes.

Yeast-Raised Wheat Cakes.

2 lbs. flour, 1 qt. milk or half water, 4 ozs. sugar, 4 ozs butter or lard, 4 egg yolks, ½ oz. salt, 1 oz. compressed yeast. Dissolve yeast in the warm milk. Make a batter with the flour; cover and let rise. When risen, and beginning to drop again, add eggs and sugar beaten together, salt and melted butter. Add more milk if required; let rise again half, and use like other batters.

By changing the ingredients, using half cornmeal or graham flour, or adding boiled rice to the wheatcake mixture, all the different kinds of griddlecake can be made after the one recipe.

Buckwheat Cakes.

2 lbs. buckwheat flour, ½ oz. yeast, about 3 pts. water or half milk, 4 ozs. (½ cupful) molasses, 4 ozs. melted butter or lard, ¾ oz. salt. Set to rise in the evening, not too warm; add the enriching ingredients in the morning; let rise again, and bake same as directed for other cakes.

Buckwheat Cakes Made With Baking Powder.

2 lbs. buckwheat, 2 full ozs. baking powder (6 teaspoonfuls), ½ cup molasses, 2 ozs. melted butter or lard, ¾ oz. salt, about 3 pts. milk and water.

Or leave out baking powder, take 2 teaspoonfuls of soda, mix with sour milk.

German Pan Cakes.

A: 1 lb. flour, 6 eggs, pinch of salt, scant pint of milk.

B: 1 lb. flour, 1 teaspoonful baking powder, pinch salt, 3 yolks eggs, teaspoonful sugar.

For **A:** Separate eggs, beat whites to a firm froth, mix yolks and milk with flour to a batter, add whites gently. Fry in thick cakes, size of omelet pan. Use half butter, half lard, and fry to a nice brown.

For **B:** Mix same as for wheat cake batter; fry in pan; use lard. Serve with syrup or stewed fruit. Serve one cake for one order.

English Pan Cake.

Make same as for German pancake **A,** with a thin batter; add a pinch of baking powder. When the cakes are fried, butter each cake, dust with sugar and roll up. Serve with cream or syrup.

French Pan Cake.

Make thin like the English pan cake. When done spread with fruit jam or jelly and dust thickly with powdered sugar. Burn on a cross pattern with red-hot poker.

Apple Pan Cake.

Peel, slice and chop one or two good soft cooking apples. Mix with German pan cake batter **A** or **B.** Fry in pan. Dust with sugar and cinnamon. Serve with cream.

Waffles.

A: 2 lbs. flour, 1 oz. baking powder, 3 ozs. sugar, 8 ozs. melted butter, 8 yolks eggs, pinch salt, flavor mace or vanilla; about 1 qt. milk.

B: 2 lbs. flour, 1½ ozs. baking powder, 2 ozs. sugar, 6 ozs. butter, 4 yolks, salt, flavor mace or vanilla, 1 qt. milk. Mix same as for wheat cakes, only a little thicker.

Sour Cream Waffles.

2 lbs. flour, 1 teaspoonful soda, 1 oz. sugar, 4 to 6 eggs or yolks only, pinch salt, 1 qt. sour cream.

Buttermilk Waffles.

2 lbs. flour, 1 teaspoonful soda, 2 ozs. sugar, 2 ozs. melted butter, 4 egg yolks, salt, 1 qt. buttermilk or sour milk. Mix same as for wheat cakes.

Plain waffles can be made from all the wheat cake batters, making it a little thicker and adding some more melted butter.

Spring Waffles.
Holland Waffles.

The iron used for these waffles is formed in a coil, with a handle attached. It is heated in the grease, then dipped in the batter almost to the edge, and back again in the hot grease. When done the waffle is removed from the iron by a slight knock.

Serve dusted with sugar and cinnamon; or with stewed fruit; with a vanilla cream sauce; with berries and cream, or whipped cream with chopped nuts, sliced peaches and cream, or with ice cream.

Take 1½ lbs. flour, 6 ozs. sugar, 1 pt. milk, 10 eggs well beaten with the sugar. Mix same as for wheat cake batter. Serve one waffle for one order.

Rosette Waffles.
Rosette Wafers.

2 cups sifted flour (or a little more if necessary), 4 eggs, 2 teaspoonfuls sugar, ½ teaspoonful salt, 2 cups milk. Mix same as for spring waffles.

Rosette waffles are mixed and fried like spring waffles. The irons are smaller than spring waffle irons. These waffles make a nice dessert served like the spring waffles, or they may be served hot or cold, plain, with powdered sugar and cinnamon dusted over them.

The same waffles without the sugar may be used as a canape for oyster, creamed chicken or veal; with asparagus, or poached or scrambled eggs; and any vegetable with a cream sauce can be served in the same way.

Butter Cake.
Butter Biscuit.

These cakes are very popular in the Eastern lunch rooms. The cakes are rather difficult to make, because the same mixture does not work always alike, owing to the difference in the acidity of the milk, which requires more or less soda, or a small addition of cream of tartar to give the cake the right degree of lightness.

Take 4 lbs. flour, 3 pts. buttermilk or sour milk, ½ oz. soda, ½ oz. salt, 2 yolks, 2 ozs. melted butter.

Take half bread and half cake flour; sift salt and soda several times with the flour; put into a bowl. Make a bay in the center of the flour; put in 2 pts. of milk; work in the flour; add the eggs, butter and the rest of the milk (or more milk if necessary) to make it as for a soft biscuit dough.

Put on the table, flatten into a square, cover and let rest for half an hour; then roll into a sheet of about ½ inch thickness; let rest again to loosen up.

Cut with a large biscuit cutter and set in cloth-lined boxes or pans; let raise, well covered, to about 1 inch thick, and bake on the griddle.

New York Butter Cake.

Take 1 qt. milk, 1 lb. flour, 8 ozs. butter, 8 ozs. sugar. Put milk, sugar and butter into a vessel on the fire; let come to a boil. When boiling add the sifted flour and stir it in with the egg beater. Take it off the fire and put the paste into a bowl; let cool till you can put your hand in it, then mix in by degrees 5 whole and 5 yolks of eggs.

Add to this mixture 2½ lbs. bread dough; or, better, a soft bread sponge, and add flour to make it like a biscuit dough. Let rest and prove for half an hour; roll out and cut in biscuits; set to raise and bake on the griddle.

These biscuits may be baked like tea biscuits on pans, cut out, eggwash, lay in granulated sugar, set on pans, single, let prove and bake in the oven.

English Muffins.

Take 1 qt. of warm milk (or half water). Dissolve 1 oz. of yeast and ½ oz. of salt and make a soft dough with a good bread-flour. Make it soft like a sponge, but work it well. Let it rise to the drop; beat down again and let it rise up half.

Prepare some bread boxes or deep pans and fill with sifted flour about 3 inches deep. Take a muffin cup, or small coffee cup, and make half-round impressions in the flour a little distance apart. Drop the dough out by hand, or round up like buns, and put in impressions, in 1½ or 2-oz. pieces. Cover and let prove to double size. Lift carefully from the flour and bake on the griddle.

Chester Muffins.
Sally Lunns.

2 qts. milk, 2 ozs. yeast, 12 ozs. sugar, 12 ozs. butter, 8 yolks eggs, ½ oz. salt, flavor of mace.

Make and bake same as for English muffins.

Crumpets.

2 lbs. flour, 1 qt. milk, ½ oz. salt. Make same as for Yeast-Raised Wheat Griddle Cake.

These cakes are baked on the griddle in rings about 4 inches wide.

To bake, grease the griddle and rings, fill in the batter and bake the cakes about ⅓ inch thick.

These Crumpets can be made with baking powder more quickly. Take 2 good ounces of baking powder, sift in flour, leave out the yeast and mix same as for wheat cakes, only a little thicker.

Or use sour milk and 1 oz. of soda.

Corn Bread.
Muffins.
Scones.

Southern Corn Bread.

2 lbs. white cornmeal, 6 ozs. lard, 4 eggs, 1 pt. boiling water, about 1½ pts. milk, ½ oz. salt, 2 teaspoonfuls baking powder.

Scald half of the meal with the boiling water, add lard and salt, let cool a little, then add the milk and eggs, mix well, and, last, add the baking powder.

To use sour milk, leave out the baking powder, and add 1 teaspoonful of soda.

Fill the batter, which should be very thin, into well-greased deep pie tins, or square pans, and bake in a hot oven.

Corn Dodgers.
Corn Pone.

Make from same receipt as Southern corn bread, except use only half of the baking powder, and make the mixture firmer, using less milk. Shape with the hands into oval cakes, or drop on the pan with a basting spoon. Bake on well-greased pans in a hot oven.

Hoe Cake.

Take the pone mixture, put in spoonfuls on the hot griddle and flatten with the back of the spoon into cakes. Bake like corn cakes.

Corn Bread. (Without Eggs.)

1½ lbs. flour, 1½ lbs. cornmeal, 3 ozs. baking powder, 1 oz. salt, 8 ozs. sugar, 10 ozs. lard.

Sift flour, cornmeal and salt with the baking powder; add 1 qt., or a little more, of milk; add lard and fill into greased pans. Bake in hot oven.

Johnny Cake.

A: 1 lb. cornmeal, 2 lbs. wheat flour, 12 ozs. sugar, 2 ozs. baking powder, 8 ozs. butter or lard, 8 eggs, ½ oz. salt, 2½ pts. milk. Mix same as for cakes, and bake in hot oven.

B: 1½ lbs. cornmeal, 1 teaspoonful salt, 1 qt. buttermilk, ½ lb. wheat flour, ½ pt. molasses, 4 eggs. Mix same as for cakes.

Corn Muffins.

A: Made from Johnny cake mixture. Bake in well-greased muffin cups.

B: Make from corn bread mixture without eggs, and bake in muffin cups.

Wheat Muffins.

2 lbs. flour, 1½ ozs. baking powder; 8 ozs. butter, 8 ozs. sugar, 5 eggs, 1 qt. milk, a little salt, flavor of mace. Mix same as for cakes. Bake in muffin cups, or in rings.

Yeast-Raised Wheat Muffins.

(SEE ENGLISH MUFFINS.)

Make like Chester muffins. Fill into muffin cups, let raise and bake as usual

Graham Muffins.

1½ lbs. graham flour, ½ lb. wheat flour, 1 teaspoonful salt, 4 teaspoonfuls baking powder, 8 ozs. sugar, or molasses, 8 ozs. lard or butter. Make same as for cake. Bake in muffin cups.

Yeast-Raised Graham Muffins.

Make from graham bread dough, rather soft; raise in cups and bake as usual.

Rye Muffins.

Make like graham muffins, and use rye flour in place of graham.

Popover Muffins.

1¼ lbs. flour, 8 eggs, 1 qt. skimmed milk, 1 teaspoonful salt.

Mix into a very thin batter, fill into high muffin cups or timbale molds; fil cups two-thirds full and bake in hot oven, for thirty minutes.

This mixture requires no baking powder.

Serve hot with butter.

These muffins can be baked in small batches during breakfast hours, and are only good when fresh from the oven.

Ginger Muffins.

A: ½ lb. sugar, ½ lb. lard, 1 pt. molasses, ½ pt. milk, 1 teaspoonful soda, 4 eggs, pinch salt, 1 teaspoonful ginger, 1 teaspoonful mixed spices, 1½ lbs. flour. Mix same as for cakes and bake in only medium hot oven.

B: 6 ozs. sugar, 1¼ pts. molasses, 2 lbs. flour, ½ oz. cream of tartar, ½ oz. soda, 4 ozs. lard, ½ oz. ginger, ½ oz. allspice, 1 pt. of milk or buttermilk. Sift cream of tartar and soda in the flour. Mix same as for cake.

Both of these mixtures can be made into a good gingerbread.

Scones.

A: 4 lbs. flour, 2 ozs. cream of tartar, 1 oz. soda, 8 ozs. sugar, 8 ozs. butter, 2½ pts. buttermilk, a little salt.

Sift flour, soda and cream of tartar together, rub in the butter, mix sugar and milk into it and make a nice smooth dough.

Mold in round pieces to weigh about 12 ozs. each, roll out and cut in 4 or 6 pieces, set on pans, wash with eggwash and bake in a good heat.

B: 4 lbs. flour, 2 ozs. cream tartar, 1 oz. soda, ½ oz. salt, 8 ozs. lard, 2½ pts. buttermilk.

Mix same as for the other scones.

To make the scones with sweet milk and with baking powder, leave out the soda and cream of tartar, and use 3 teaspoonfuls of baking powder for each pound of flour.

Fancy Scones.

Add 4 to 6 eggs to Scones **A** mixture, and add sultana raisins or currants, also mixed lemon and citron peel cut fine, and flavor with lemon or mace. Bake like the other scones.

Tea Biscuits.

A: 3 lbs. flour, 3 ozs. baking powder, 2 ozs. sugar, ½ oz. salt, 6 ozs. lard, 1 qt. milk.

B: 6 lbs. flour, 4 ozs. cream of tartar, 1½ ozs. soda, 2 qts. milk, 3 ozs. salt, 1 lb. lard or oil.

Tea Biscuits, C.

Sour Milk Biscuits.

C: 2½ lbs. flour, 2 teaspoonfuls salt, 4 ozs. lard or butter, 2 small teaspoonfuls soda, 1 qt. buttermilk.

Mix lard in one part of the flour, sift powder or soda in the flour and mix all into a light dough. Roll out and cut into biscuits. Wash with milk and eggwash and bake in a good heat.

Biscuit Mixture For Short Cakes.

A: 1 lb. sugar, ½ lb. butter, 4 eggs, a little salt, 18 ozs. flour, 1 oz. baking powder, ½ pt. milk.

Rub sugar and butter same as for cakes; add eggs and milk, the flour sifted with the baking powder. Bake in layer cake tins, or on paper in one sheet.

B: 2 lbs. flour, 4 teaspoonfuls baking powder, 6 ozs. butter, ½ teaspoon salt, 2 ozs. sugar. Milk sufficient to make a soft dough so it can be handled. Mix same as for the tea biscuit.

May be cut in small individual biscuits, not too thick, for the short cake, or baked in layer cake tins.

C: 2 lbs. flour, 4½ teaspoonfuls baking powder, 3 ozs. butter, ½ teaspoonful salt. Milk to mix same as for mixture **B.**

Doughtnuts.

Crullers.

Fried Cakes.

All these cakes are fried; but properly speaking, the doughnuts should be yeast-raised; the others raised with baking powder, or with sour milk and soda. But as these cakes are made of the same shapes with both kinds of rising materials, it is better to define them as "yeast-raised" or "baking-powder" raised Doughnuts, or Crullers, or Fried Cakes.

They are fried in pure lard, in lard compound, or in cooking oil. Frying in pure lard makes the best cake, but this method is also the most expensive, and can be only applied where a good price is obtained for these goods. At this writing the price of refined lard ranges in the neighborhood of 12 to 14 cents; refined cottonseed oil costs about 7 cents. The oil comes in different grades, and it is best to use the best grade, which is almost tasteless and odorless. The oil is the most economical because it does not blacken and burn as readily as the lard; it can stand more heat, and for this reason it can be used for a longer time without changing. Lard burns and browns at a lower degree of heat and requires frequent changing, otherwise the cakes become too dark and have a burned taste.

Large bakeries use a thermometer to ascertain the heat of the grease for frying. As there are mixtures of different richness which contain more or less sugar, (which is a great factor in giving color to the cakes,) the degree of heat varies. For oil it should be from 375 to 380 degrees Fahrenheit; for lard from 365 to 375 degrees. The general test is to put one of the cakes to be fried in the hot fat to ascertain the proper degree of heat. Lard begins to smoke when it is hot enough; oil does not smoke so readily because it can stand more heat.

There are a few rules which should be observed when frying the cakes:

If the grease is too hot, the cakes will color too quickly and will be too small, because they will not have the proper time to expand; or, if taken from the grease, will be doughy. If it is not hot enough, the cakes will expand too much, and crack and soak in the grease.

Yeast-raised cakes should have the right proof when put in the grease. Too much proof would cause them to soak in the grease; and not enough, make them too small and heavy. This is the same with baking powder, "too much" powder makes the cakes crack, etc., and "not enough" causes them to be small and heavy.

A richer mixture requires less heat in cooking than a less rich mixture does.

Yeast-Raised Doughnuts.

A: 1 qt. milk, 3 ozs. yeast, 10 ozs. sugar, 8 ozs. butter, 3 lbs. flour (bread flour), 5 eggs, the grated rind of 1 lemon (or extract), mace.

B: 5 lbs. sponge dough, or set sponge with 1 qt. milk and water. When ready add ingredients.

Or, take 1 qt. of milk and water, 2 ozs. yeast, 10 ozs. sugar, 10 ozs. oil (or 12 of lard), salt, flavor, 3 lbs. bread flour. No eggs. Some egg color if desired.

TREATMENT: Set a warm sponge with ⅔ of the milk, yeast and part of the flour. When ready, add the other ingredients and the rest of the liquid and make a smooth dough; cover and let prove up; work down and roll out; cut in cakes and prove in cloth-lined boxes or cupboards. Fry and roll in granulated sugar, or dust with powdered sugar and cinnamon.

Bismarcks.
Berlin Pancake.
Jelly Doughnuts.

Can be made from yeast-raised doughnut mixtures **A** or **B** with a few more yolks added. When the dough is ready, divide in pieces, round up, give a little time to prove, flatten and put a little jam in the center, pinch up the dough over the jam, set in cloths to raise, and fry to a nice brown. Dust with sugar and cinnamon.

A quicker method is used in bakeries, by rounding the cakes up; raise and fry without filling. When fried they are filled with jelly with a little machine; a cream puff-filler, the same which is used to fill cream puffs without cutting.

Yeast-raised cakes are made with a strong bread flour, to which about one-fourth part of pastry flour may be added.

Crullers.
Fried Cakes.
(MADE WITH BAKING POWDER.)

For these cakes use pastry flour. To a very soft flour, some bread flour may be added. The mixture should be made as slack as can be handled. Do not work much after the flour is added. When rolling out the trimmings, and they shrink, give a little time to recover; this makes lighter and larger cakes.

Crullers are cut in rings, or cut in strips and twisted.

Butter cream-doughnuts can be made from the same mixtures, but with less baking powder, to keep more solid.

A roller cutter is used to cut the strips, which are iced, after frying, with a water icing.

For Mixture A: 3 lbs. flour, 2 ozs. baking powder, 8 ozs. sugar, 8 ozs. butter, 12 yolks, 1¼ pts. milk, to make a soft mixture. Flavor, vanilla and mace, or the grated rind of 1 lemon, or extract.

For Mixture B: 4 lbs. flour, 1 lb. sugar, 4 ozs. butter or lard, 2½ ozs. baking powder, 4 yolks (or egg color), flavor, a little salt, 1 qt. milk.

For Mixture C, called also

Buttermilk Doughnuts,
Buttermilk Crullers.

3½ lbs. flour, 1 oz. soda, 10 ozs. sugar, 4 ozs. butter or lard, 1 qt. buttermilk, or sufficient to make a soft mixture. No eggs; salt.

A prepared flour is sold, which contains all the ingredients in dry form; also the raising material; all that is required is the milk or water to mix with, and doughnuts, crullers and fried cakes can be make quick and economical.

French Crullers.

1 pt. water, ½ lb. butter (or ½ pt. oil, or lard), 12 ozs. flour, 10 to 12 eggs, 1 oz. sugar.

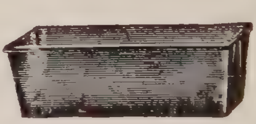
This mixture is made same as for cream puffs. Take 1 pt. of water ½ lb. butter or lard, set on the fire to boil. When boiling add 12 ozs. of sifted flour, stir and take off the fire at once. You may add a pinch of sugar and salt. Add from 10 to 12 eggs to make a smooth paste.

Fill into pastry bag, use a large star tube and dress in large rings on greased paper the size of the frying pan. Turn the paper with the cakes over in the hot grease, let fry a minute, take off the paper, turn over, finish frying. When fried wash over with a thin water icing flavored with vanilla.

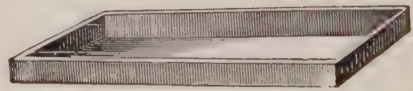
BREADS AND ROLLS.

Many of the lunch rooms buy bread and rolls; only the small sweet goods, pastries, biscuits and doughnuts are made on the premises.

NEW PULLMAN.



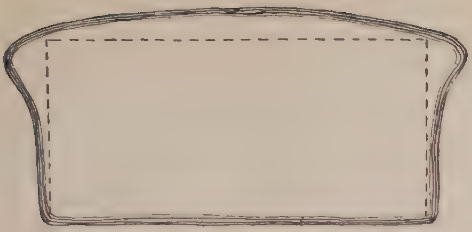
OPEN SINGLE PAN.



SHEET IRON PAN.

The most economical and most practical breads for all purposes are the cream breads. These breads are baked in covered pans, known as "pullman" pans or cream bread pans. The size of the regular pans of this kind is about ten inches long and four and one-half to five inches wide and deep, with sliding cover. There are other pans of this kind with the cover or lid on hinges; and some bakers consider these more practical than the pans with the sliding cover.

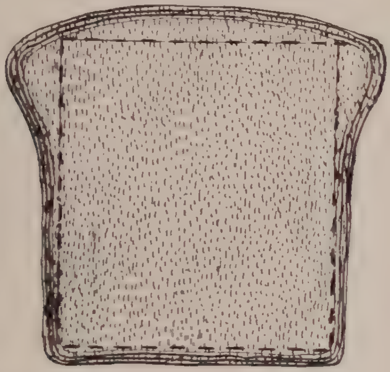
A smaller size, from three and one-half to three and three-fourths inches square and from eighteen to twenty inches long, would be more profitable to use. It would give a



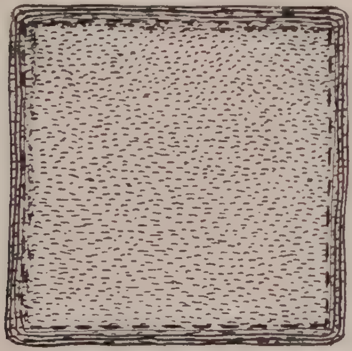
WASTE OF BREAD BAKED IN OPEN PANS.

smaller slice, and the long pan would reduce the waste of ends.

Breads baked in covered pans acquire a different taste than when baked in open pans. The crumb becomes moister and retains its moisture longer, because it is almost baked in its own steam. Only a very thin crust is formed, and the flavor is that of the Vienna bread, which makes it acceptable for a table bread. Because of its square shape it requires no trimming for sandwiches or toast. Breads like these can be baked in any of the ovens in general use in lunch rooms. In some lunch rooms it is customary to supply bread in liberal quantities by placing a large plate of cut bread on the table. I do not think this a good policy. In the first place, it is wasteful, and many patrons object to this custom; and if bread is supplied too liberally, many take advantage by ordering only a bowl of soup and eat bread, and not order many other dishes. The best method is to serve bread only with orders, and not more than two or three slices per order.



WASTE OF BREAD BAKED IN OPEN PANS.



NO WASTE OF BREAD WHEN BAKED IN COVERED PANS.

For bread making it is best to use a standard brand of flour, known to be a good bread flour. Most all the mills of good reputation try to furnish a good bread flour. The next requirement is good yeast, and, also, a good oven to bake the breads in. Modern bakers do no guessing in their work. They ascertain the temperature of the shop and flour, and give the water the proper temperature to obtain a certain degree of heat. If the shop is kept at an even temperature, by heating or ventilation, the dough can be got ready at a certain time for baking, and better and more uniform results be obtained.

The knowledge of the proper baking heat is readily ascertained by the use of the pyrometer or thermometer, which is attached to most all modern ovens. The meters do not always register the baking heat alike. This is caused by the meter being nearer or farther from the furnace, but a few trials will soon teach the right degree for baking.

The average heat for rye breads is 450 to 500 degrees Fahr.; for rolls and pan baked breads, 400 to 450 degrees. This heat is also required for pies, puffpaste and cream puffs. Layer cake, 300 to 350 degrees. Heavy cakes, like pound cakes, fruit cakes, also macaroons, etc., about 200 degrees Fahr.

The baking should be so arranged (and the goods got ready for baking) so that the goods which require the most heat are baked first, followed by others which require less heat in baking.

Sponge Doughs and Straight Doughs.

The sponge method is very practical for lunch room work because it enables the baker to make different kinds of doughs out of one large sponge. This saves labor, time and yeast. For the sponge, the flour, yeast and water or milk are made into a soft dough, which can be got ready in a shorter or longer time, by using more or less yeast, and by raising or lowering the temperature. When a sponge is made it rises, then flattens and drops in the center. After the sponge has reached the drop stage, it may be taken from for the different rolls, coffee cakes and breads. A sponge may be set cool in the evening and taken in the morning; or it can be made very slack at a warm temperature with more yeast and be got ready in one hour's time.

A straight dough is made by mixing all the materials at one time. It can be made with a ferment, or with compressed yeast. More yeast is used in the straight doughs, because the more yeast used the sooner it can be got ready. At a warm temperature a bread dough can be made ready for the oven in four hours. With smaller amount of yeast, at a cooler temperature, it may be set in the evening and taken in the morning.

Doughing.

When making the dough, or after it is made, it has to go to a certain stage before it is ready to be molded into rolls or breads. When the dough rises to the point where it turns and shows an inclination to fall, it is ready the first time. At this stage, when you put your hand down in it, it will readily sink. Before it reaches this point the dough would resist and not go down so easily, except when more force is applied. All practical bakers use this test in fermentation of doughs as a certain guide, in straight dough as well as in sponge doughs. After this stage the dough is let come up about to half its former size, and worked down and let come on again before it is taken. Straight bread doughs with a strong flour are cut over two or three times when half up; this makes a close-grained loaf.

The ripeness of the dough differs according to the breads to be made from it. For large loaves the dough can be taken sooner; for small breads and rolls it should have more age, be given more time.

General Instructions. To avoid frequent repetitions in the following recipes, the above said about sponge doughs and straight doughs should be closely studied.

In making the dough be careful not to spoil the yeast. Before adding it to dough or sponges, dissolve it in only lukewarm water, NOT HOT, because this would kill the yeast.

When using a sponge dough after it is ready, or when taking from a ready sponge, dissolve sugar and salt in the liquid to be added, or mix it with eggs. Then mix it well with the sponge dough, before adding more flour. When all the required flour is added and partly mixed, add the shortening and finish mixing. Let the dough come up to the turn again, work it down or use it as will be directed. For the straight dough the ingredients are added in the same succession, only it takes a straight dough a longer time to ripen to the turn.

Yeast.

Compressed yeast can be had in any of the larger towns and in all cities.

When dry yeast is used (which cannot be used as quickly as compressed yeast), it is best to make it into a potato yeast or ferment.

Home Made Potato Yeast.

Peel and boil 6 lbs. of potatoes. When soft put into a tub or 3-gallon jar; add ½ lb. flour, 4 ozs. sugar, 1 oz. salt. Mash flour and potatoes into smooth paste, adding some of the hot potato water. Add the other water and more cold water to make up six quarts. Boil one ounce of hops in two quarts of water for twenty minutes; strain the water and add to the yeast to have it lukewarm, or about 85 to 90 degrees Fahr.

Before you start making the yeast, dissolve from six to eight dry yeast cakes in some warm water; then add this dissolved yeast to the ferment; stir and aerate the yeast well by pouring back and forth with the ferment for some minutes. Cover and let stand in moderately warm place for ten hours. When ready set in a cool place and use.

Make fresh every two or three days, if possible.

You may take two quarts of this yeast, or more, for each ten-quart pail of sponge dough.

Malt Extracts for Bread.

Since the old process for making stock-yeast and ferment has been discontinued and replaced by the use of compressed yeast, most all practical bakers use malt extract, or malt flour, to regain the flavor of the old time yeast; in other words, to give the breads a good flavor, moisture and color. Malt extract assists in fermentation, replaces the sugar and gives flavor and moisture to the crumb and color to the crust.

I give here a couple of formulas as used in wholesale bakeries. The quantities may be easily reduced to smaller amounts:

Bread with Malt Extract.

(STRAIGHT DOUGH.)

No. 1.

Flour (spring patent)	100 lbs.
Lard or wesson oil	1¼ lbs.
Malt extract	1½ lbs.
Yeast	¾ lb.
Salt	1½ lbs.
Dry milk	1¼ lbs.
Water	60 to 64 lbs.

No. 2.

Flour (spring)	100 lbs.
Oil	2½ lbs.
Malt extract	1¼ lbs.
Salt	1½ lbs.
Yeast	1 lb.
Dry milk	2 lbs.
Water (7½ to 8 gallons)	60 to 64 lbs.

Treatment: Take 10 lbs. flour, 1 gallon water, and the malt extract. Mix to a smooth batter and let stand from 20 to 40 minutes (never longer than one hour).

When ready to make the dough, dissolve the yeast in the batter, adding a little water. Let stand about five minutes longer, then wash with the rest of the ingredients into the mixture, and make all into a smooth dough. The temperature of the dough should be about 82 degrees Fahr., (never over 85 degrees Fahr.). From time of doughing to oven should never be over 7½ to 8 hours; that is, 6 hours in the trough, allow 40 minutes for molding, and 50 minutes to raise in the pan.

From this recipe is made malt bread, cream breads and other fancy breads.

This bread makes an excellent toast bread.

Every baker could make out a table for each kind of dough, showing the proportions of the different materials used for different sized doughs. This would save time and insure accuracy; also uniform goods.

To Make Various Kinds of Bread from One Large Sponge.

Set a medium firm sponge with four gallons of water, six to eight ounces of yeast; or, if using the potato ferment, take one quart or more for each gallon of water. Set sponge at 80 to 85 degrees Fahr. This sponge will be ready in three hours. The same sponge may be set at a cooler temperature and less yeast, for a longer sponge. One quart of liquid makes about five pounds of sponge dough.

Take from the ready sponge, say, 10 pounds for coffee cakes, or sweet rolls; add 10 eggs, ½ pt. of warm milk, 1½ lbs. each of butter and lard, the flavor, and a little salt, and make this with more flour into a dough. Let prove up once and use as required. After the dough is up once, raisins, currants, etc., may be added. It can be made into buns, cinnamon rolls, etc. The mixture may be made more economical by adding less eggs, using all lard, or oil, and egg coloring to suit the trade. Take 10 lbs. of sponge for other rolls, add ½ pt. milk, 10 ozs. sugar, a little salt and 1 lb. lard. This may be used for pocketbook or Parker House rolls.

This would leave nearly 3 gallons of sponge. To this sponge we add 2 gallons of water at a suitable temperature; also 1 lb. of salt, and break up and mix the sponge dough and water. From this we measure 1 gallon, adding to it 1 pint or less of molasses and some lard or oil, and make a dough, with graham and wheat flour.

Take 1 gallon for rye bread, add some caraway seed and a piece of old rye dough, and make dough with rye flour.

We may take 1 gallon for French bread, adding more wheat flour to the dough, with 4 ozs. sugar.

The remaining 2 gallons may be made into Vienna or cream breads by adding 1 lb. lard and about 12 ozs. sugar.

In this manner it can be arranged to have the rye bread, rolls and white bread ready for the baking first, followed by the others in the succession as they should be baked.

French Bread with Ferment.

For sponge take ½ gallon ferment, ½ gallon water at 80 degrees Fahr.

For dough, take 1 gallon water, 6 ozs. salt, 6 ozs. sugar.

French Bread with Compressed Yeast.

For sponge, take 5 qts. water 80 to 85 degrees Fahr., 3 ozs. yeast.

For dough, take 3 qts. water or milk, 4 ozs. sugar, 6 ozs. salt, 6 ozs. lard or oil.

For straight dough take 5 ozs. yeast, or more, to the same mixture.

When the dough is ready scale and mold round in box. When all has been molded form into long loaves. Set the loaves in cloth-lined boxes, dust lightly with flour and pinch up the cloth between. When proved put onto peel, work with water; give four or five cuts and put in the oven on the hearth. When baked wash again with water.

Vienna Bread.

A: For sponge, take 5 qts. water, 3 to 4 ozs. yeast, 85 degrees Fahr.

For dough, take 3 qts. milk, 6 ozs. salt, 4 ozs. sugar or malt extract.

B: Take 20 lbs. sponge from a large sponge, add 2 qts. milk, 5 ozs. salt, 4 to 6 ozs. lard, 8 ozs. sugar, or malt extract. Let the dough rise twice, scale and mold and bake. Mold the loaves in Vienna shape, set in cloths like the French bread, prove, put on peel, cut and bake in steam.

Cream Bread or Malt Bread.

(FROM STRAIGHT DOUGH.)

About 34 lbs. flour, 10 qts. water, 2 qts. milk, 6 ozs. yeast, ½ lb. lard or oil, 8 ozs. sugar or 6 ozs. malt extract, 7 ozs. salt.

Cream Bread.

(FROM SPONGE DOUGH.)

Take 30 lbs. of sponge, add 2 qts. or more of milk, 12 ozs. sugar, 12 ozs. lard or oil, 6 ozs. salt.

To make this bread fine grained, the dough should not be too soft and should go through the rollers from 10 to 12 times before molding.

Bakers who have no machinery use hand rollers, which are not very expensive. They can be fastened to the bench with clamps and can be taken off after using. The rolling makes this bread fine grained. Bake in covered pans.

Graham Bread.

(STRAIGHT DOUGH.)

A: 2 gallons water, 3 ozs. yeast, 1½ pts. molasses, 6 ozs. salt, 8 ozs. lard. Use ⅓ to ½ of wheat flour with the graham flour. Let come up only once, scale and mold into loaves. Do not give much proof. Bake in a medium heat.

B: Take 10 lbs. of sponge, add 2 qts. water, ¾ pt. molasses, 3 ozs. salt and 4 ozs. lard or oil. Make dough with graham flour.

Whole Wheat Bread,
Gluten Bread

and other health breads are made and treated like the graham breads. Less sweetening may be added and lard and sugar left out altogether when used for dietetic purposes.

Boston Brown Bread.

1½ lbs. corn meal, 18 ozs. graham flour, 18 ozs. rye flour, 18 ozs. wheat flour, 2 ozs. soda, 4 ozs. salt, ½ lb. sugar, 1 pt. molasses, about 2 qts. milk and water (or use sour milk). Mix into a soft slack mixture; fill in well greased molds, and steam or bake in slow oven for 2½ to 3 hours.

To bake, set in a pan with about 2 inches of water in it, to prevent browning too much at the bottom.

Rye Breads.

Rye flour is a weak flour, and has not the strength of wheat flour. It should be treated cooler, given less proof, and requires a stronger heat in baking. The dough should NOT be worked over several times, like wheat flour doughs. It should be given only time to come up till it shows life; then it should be scaled, molded and not given as much proof as is given to wheat breads.

The best shape for rye breads for the lunch room is to make them long with rounded ends.

Set on boards or in boxes dusted with flour, or set it in cloths like the French breads, and bake it on the hearth.

Bakers using shelf ovens without tile bottoms can set the bread on roll pans dusted with flour and corn meal, and bake it.

To Start Sour Dough for Rye Bread from Yeast Raised Rye Dough.

Take 3 lbs. of yeast raised rye dough, dissolve it in 1 qt. water and make a slack sponge with some rye flour. Let this stand until the next day, and use it for the first batch of rye bread with some yeast. Every day keep a piece of the rye dough back to use it for the next day's batch.

Rye Bread.
(STRAIGHT DOUGH.)

A: Take ⅔ of rye flour and ⅓ of wheat flour, 2 gallons water, 2 lbs. sour rye dough, 1½ ozs. yeast, 6 ozs. salt and some caraway seed. Make a firm, smooth dough. Let double in size but not fall or drop. Work over and scale and mold into loaves, prove, wash and bake. When putting the bread in the oven do not put too close together until they are well baked up, then move closer together and finish baking.

B: From a wheat sponge take 10 lbs. sponge, add 2 qts. water, 3 ozs. salt, ½ oz. caraway seed and 1 lb. sour dough, and make dough with rye flour.

For **half rye bread** take more wheat flour.

Pumper-Nickel.

Take half a gallon broken wheat sponge, 1 lb. of sour dough, ½ gallon water, 6 ozs. salt, and make a firm dough with coarse unbolted rye meal. Let the dough rest till it shows life. Mold into 2-pound loaves; set on board, give about half proof, then set in one or two large baking pans with wooden frames. Set close together, grease the sides, wash and bake; or bake on the hearth in wooden set-ups or frames.

Glazing for Breads, Rolls, Etc.

When breads are baked in ovens which do not hold steam a wash is used to glaze the breads before and after baking.

Flour glazing is very simple and practical for all hearth baked breads and rolls.

Dissolve 3 ozs. of flour in a little cold water, add gradually a scant quart of boiling water, set on the fire and stir till it gets clear. Apply this wash before baking while warm, and again after baking in a slightly diluted condition.

Corn starch wash is made in the same manner, using 2 ozs. corn starch to 1 qt. water.

Wash breads before baking with water; and after baking again with corn starch wash.

Egg-wash may be made of different degrees of strength by mixing yolks of eggs with water or milk. Egg-wash is applied before baking.

Rolls and Other Small Goods.

For the lunch room the rolls should be made smaller than in bakeries. They should be small and neatly made to look attractive, so they can be sold at a good profit. Two or three rolls are served for one order.

Some sweet rolls are made large, like butter pretzel, or tea rolls, and only one served per order.

French Rolls.
Flutes.

Take French bread dough **A** or **B**. Weigh small pieces 1½ ozs. Mold round and set on the bench, give some proof, then mold in long finger shapes. Set in cloths the smooth side down; draw the cloth up in folds between the rolls; let prove. When ready for the oven turn onto the peel, smooth side up, give several slanting cuts and bake on the hearth in steam.

The rolls may be baked without steam, and set on pans dusted with corn meal and flour, cut and washed with a flour wash before and after baking.

For all these rolls, if baked on dusted pans, the treatment is somewhat different. The rolls are proved as usual in cloths, given good half proof and then set on the pans, far enough apart so they do not touch in baking. The pans are then set in the prooving closet to obtain sufficient proof, and washed and baked.

For French split rolls, use the same doughs, ball round and set on boards to give some proof.

Brush over the tops with a melted lard, press along the centre with a thin rolling pin; turn over and set split-side down on cloth; let prove. To bake, turn over on peel or set on pans and bake. These rolls require no wash.

Vienna Rolls.

Vienna rolls are made in a variety of shapes, the making of which requires long practice. The Emperor's Roll or Kaiser Semmel, can be quickly made by using a stamp (which is sold by bakers' supply firms), produces a similar shape. Other rolls are the crescents, salz-stangel, twist, and a split-roll; also the weckerl, which is made in the pointed shape with several cuts, like the large Vienna loaf.

Take from Vienna bread doughs **A** or **B**.

For **Emperor's Roll**, ball round on the table, give some proof, flatten the piece and fold inward to five even parts; or use the stamp, set on cloths, prove and bake like French rolls; or bake on pans as directed.

The **Crescent** is made by rolling the pieces, after given some proof, into long ovals, very thin, then take hold with the left hand, of the nearest end, and with the palm of the right hand roll up the oval from the other end. Set on pans in crescents, let prove, wash and bake.

Salz-Stangel are made like Crescent, but are left in straight shape with less pointed ends. They are laid in salt, or sprinkled with caraway seed and salt, proved and baked.

Twists are made by rolling the piece of dough in a long round string. Divide in three pieces, and braid into a twist with pointed ends.

Special Vienna Rolls.
Brioches.

1 gallon milk, 4 ozs. yeast, 12 eggs or ½ pt. yolks, 12 ozs. sugar, 1½ ozs. salt, 3 lbs. lard and butter.

To make this dough, set a sponge with all the milk and yeast. When ready add the other ingredients.

To Make the Rolls: Round up in balls, give some proof, mold long with pointed ends like Vienna loaves, set on light greased pans, set to prove. When they have about three-fourths proof, cut, wash with egg-wash, give some more proof and bake in a moderate oven, so as to have a nice crisp crust. Serve two for an order.

From the brioche dough can be made a variety of other fancy rolls, like **Butter, Crescent, Poppy Seed, Twist, Snails, Knots, Corkscrew Twist, Etc.**

German Rolls

can be made from the French bread mixture **A** or **B**. Make the pieces as large as usual, then break each piece in half, mold round on board and give some proof. Press two pieces lightly together, set on cloths to prove and bake on the hearth; or set on pans, wash and bake.

Hamburgh Rolls.
German Milk Rolls.

Take Vienna or cream bread doughs. The dough should be softer than for the Vienna rolls. Round up like other rolls, but a little more oval than round; set on cloths to prove. When proved set on the peel, cut across the middle and bake in steam; or when half proved set on dusted pans, cut, wash, give a little more proof and bake.

American Rolls, or
Parker House Rolls, or
Pocket Book Rolls.
(STRAIGHT DOUGH.)

A: 1 gallon milk, about 14 lbs. bread flour, 3 ozs. yeast, 8 eggs, 1½ lbs. oil, 3 ozs. salt, 12 ozs. sugar. Make as directed for straight doughs.

B: 15 pounds of sponge dough, 1 qt. milk, 10 ozs. sugar, 2 ozs. salt, 1½ lbs. butter or lard.

C: 10 lbs. sponge dough, 1 pt. milk, 8 ozs. sugar, 2 ozs. salt, 8 ozs. lard or oil.

Mold up round, give a little proof; then take a small rolling pin, roll flat in the center, brush over with melted butter or lard, fold over and set on pans. They must be set close together or set single, so they do not touch in baking. Do not give too much proof in baking, so they open and curl backwards. These rolls are generally not washed before baking, but may be brushed with butter or lard when done.

Sandwich Rolls.

From the Mixture C: Long or round buns may be made for sandwiches. Make the dough rather slacker than for pocketbook rolls. Break out in two ounce pieces, mold round or shape long; set on lightly greased baking pans far enough apart so they do not touch in baking. Wash with milk before baking; give good proof so they become very light, and bake in a good heat.

Graham Rolls.

Use the graham dough, mold in round or oval shape, set on pans single, prove, wash with milk and bake in a good heat.

Butter Rolls.
Finger Rolls.

10 lbs. sponge, 1 lb. butter, 8 ozs. sugar, 1 oz. salt.

Butter rolls are made like the French split roll, and also like a twist. Break out in small pieces, roll long with both hands; then twist and double up rope fashion; brush with butter, set on pans, so they touch slightly, let prove and bake.

For **Finger Rolls** add six to eight eggs, or yolks only to the mixture, make one ounce pieces, round up, then roll in fingers about five inches long; set on pans single. When nearly proved wash with egg-wash; give more proof and bake.

Fancy Rolls, Buns and Stock Doughs.

Where many kinds of buns and sweet goods are used it is best to set a large sponge from all water, or half milk and water, or all milk, and use this sponge as directed in the following recipes.

The other method is to make this sponge into a standard dough, or stock dough, with the addition of eggs, sugar and butter, instead of making many small doughs, and make it richer for other goods. It is preferable to use plenty of good yeast for the sponge, to make the goods prove up light.

To make first-class goods there is nothing better than butter. The price of good butter makes it almost prohibitive to use, and a good butterine may be used in the recipes given, or a good oil. DO NOT USE POOR BUTTER OR STRONG LARD. Cotton seed oil refined by the Wesson process is almost neutral in taste, and is deodorized. With a little more salt added it produces a butter effect. There are also butter oils or extracts sold which produce a butter flavor in the goods. Eggs are used to enrich the goods, and to give a flaky lightness; and nothing can replace eggs; but less eggs may be used and a richer effect may be given by a slight addition of egg-color. Too much color has often the contrary effect.

Sponge for Buns, Rusks, Etc.

Take 1 gallon milk and water and from 4 to 8 ozs. yeast. Set sponge warm, not too soft; use about 10 lbs. of flour for the sponge. Make a larger or smaller amount, as required, and take from this sponge as directed.

Sweet Dough.

No. 1: 5 lbs. sponge, ½ pint milk, ½ lb. sugar, ½ lb. lard, ½ oz. salt, flavor.

No. 2: 5 lbs. sponge, 6 ozs. sugar, 8 ozs. oil, 4 eggs, ¾ oz. salt; flavor, mace and lemon.

No. 3: 10 lbs. sponge, 1 lb. sugar, 1 lb. butter, 8 eggs, 1 oz. salt, flavor.

No. 4: 12 lbs. sponge, 8 eggs, 1 lb. sugar, 2½ lbs. butter and lard, or 2 lbs. of oil, 2 to 3 ozs. salt; flavor, mace and lemon.

Standard or Stock Dough.

No. 1: Set sponge with one gallon half milk, half water, 4 to 8 ozs. yeast.

For doughing, add 2 qts. warm milk, 1½ lbs. butter and lard, 1½ lbs. sugar, 1 pt. eggs (or ½ pt. yolks), 2 ozs. salt, flavor.

No. 2: Sponge: ½ gallon water, ½ gallon milk, 4 to 8 ozs. yeast.

Dough: 1 gallon milk, 3 lbs. sugar, 3 lbs. butter, or oil, 1 qt. eggs, or yolks, 3 ozs. salt, flavor.

No. 3: Set 2 qts. sponge with milk, 4 to 6 ozs. yeast.

For dough: Add 12 eggs, 1¼ lbs. sugar, 2 lbs. butter, ½ oz. salt; flavor, mace and lemon.

Add the ingredients and make doughs. (See general instructions.)

To all the above mixtures currants and raisins or chopped peel may be added to make all kinds of fancy buns, or left plain for rusk, zwieback, coffee-cake, etc.

Buns and Rusks.

The buns and rusks may be made in different qualities, using the sweet doughs, or the stock doughs. The buns may be left plain, or fruit or nuts be added; washed with water or egg-wash, laid in sugar, or sprinkled with chopped blanched almonds, peanuts, etc., etc.

Rusks are made from the richer mixtures, or more eggs can be added. They are made round and set single, or set closer so they touch in baking.

Hot Cross Buns.

To 5 lbs. plain sweet dough add 1 lb. currants. Have the dough rather slack, mold in round pieces, set on pans single. When half proved cut with a sharp knife, or use a cross stamp; wash and set back to prove; bake, ice, or leave plain.

Currant Buns.

Make like hot cross buns; set close together; give good proof and bake.

Sultana Buns.

To 5 lbs. of plain bun dough add 1 lb. sultana raisins; mold in ovals; ice after baking.

Lemon or Citron Buns.

To 5 lbs. plain bun dough add 1 lb. chopped lemon or citron peel, mold in round pieces on the table; wash with egg or milk wash. Dip in granulated sugar and set on pans; let prove and bake.

German Almond Buns.

To 5 lbs. dough add ½ lb. chopped almonds; mold in oval pieces; set apart on pans. When half proved flatten out, give a little more proof. Wash with egg-wash and sprinkle with chopped almonds. Bake in medium heat so the almonds do not burn. Dust with powdered sugar when done.

Peanut Buns are made like almond buns.

Streusel Buns.

To 5 lbs. dough add 1 lb. currants, ½ lb. citron chopped fine. Mold and flatten like almond buns, sprinkle with streusel and bake. When baked brush with melted butter and dust with powdered sugar and cinnamon.

Streusel for buns and cakes is made by mixing 1 lb. powdered sugar, 1 lb. flour and 6 oz. soft butter. Add 2 to 4 ounces chopped almonds or almond flavor, the grated rind of one lemon, a little cinnamon, or extract of both. Mix into a paste, rub into little globules and sprinkle on the cakes.

Edinburg Buns.

Add to 5 lbs. of plain dough 1 lb. of crushed oatmeal and a little milk to make a soft dough. Let prove up again. Make like plain buns; egg-wash, prove and bake.

They may be laid in granulated sugar like the lemon or citron buns.

Opera Buns.

Take rich bun dough, mold in finger shape, wash, and lay in chopped peanuts. Prove, and ice when baked.

Cinnamon Buns.

Roll dough in long strips ¼ in. thick and 10 to 12 inches wide. Brush over with melted butter, sprinkle with sugar, cinnamon and currants; roll up into a large roll. Cut in thin slices and set on pans the cut side up. Let prove and bake. Ice or dust with sugar when baked.

Philadelphia Butter Buns.

Take a piece of a good, rich, sweet dough or stock dough, roll out thin, then brush over with some melted butter; dredge with powdered sugar, add a little ground cinnamon and sprinkle some currants over; then roll up like a cinnamon roll and cut in pieces of about 2½ ozs. each.

Take a well cleaned pan, grease it thickly with butter and sprinkle heavily with brown sugar. Set the buns endways in rows, so they touch on both sides, prove and bake. When done, turn at once bottom side up on another pan. The sugar and butter gives the buns a fine rich glaze.

Floradora Buns.

To 5 lbs. dough add ½ lb. fresh grated or other cocoanut, 4 ozs. chopped orange peel and citron peel. Mold in fingers, set on pans so they touch slightly on the sides; wash and sprinkle with shredded almonds. Ice with vanilla wafer icing when baked.

For **Cocoanut Buns** add 1 lb. cocoanut to 5 lbs. dough. Mold in ovals, set single on pans, prove and bake. Ice while warm and sprinkle some light browned cocoanut on the icing while soft.

Jelly Buns.
Bismarcks.

Mold plain bun dough in round pieces. Set on the table; give some proof; press down in the center, fill impression with fruit jam, or with jelly mixed with cake crumbs. Pinch the sides over the jam to enclose it. Set on pans, the pinched side down; let them touch in baking. Brush over with melted butter, let prove and bake in a good heat. Brush while hot with butter, and dust with sugar and cinnamon.

Zwieback.

Take stock dough or sweet bun doughs and break in small ⅓ to ½-oz. pieces. Roll in three-inch fingers; set close together so they touch on the side but not on the end, to form one long roll the length of the pan. Give good proof and bake. Let stand for a day, then cut in slices and dry and toast on both sides to a nice brown. To be good it should be toasted fresh once or twice every day.

Prepared Dough for Fancy Rolls and French Coffee Cake.

Take 5 lbs. of stock dough. Roll out into one piece ¼ in. thick and 3 feet square; spread over from 10 to 12 ozs. of butter, fold in three, and roll three times like puff paste. The dough should be cool, so the butter does not run out. Raise the goods in the ordinary shop temperature of about 70 degrees Fahr.

French Tea Roll.

Take from the dough, roll out ½ in. thick; cut in strips 8 inches long, ½ inch wide. Twist from right to left, double up in rope fashion, set on pans to prove, wash and bake. Ice when baked.

Butter Pretzel.

Roll out and cut like tea rolls. Twist and form in pretzel shape, set on pans, prove, egg-wash, and ice after baking.

Cinnamon Pretzel.

Make like butter pretzel. Roll strips in sugar and cinnamon before making the pretzel shape. Bake without washing; leave plain.

French Coffee Cakes.
Tea Rings.
Chelsea Buns.
Snails.

These cakes or buns are made in large and small sizes, to sell at 10, 5, or 2 for 5 cents.

Roll the prepared dough ½ in. thick; cut in a strip 1 inch wide, from 10 to 18 inches long. Give the strips a twist, form into a coil, fold end under and set on pans so they do not touch in baking.

The other way for coffee cakes is to form the twisted strip into a ring, open in the center. Give good proof, egg-wash; ice when baked.

Cincinnati Cream Buns.

Take some prepared dough as given for fancy rolls. Roll out thin, cut in 3-inch squares, wet the center and fold the four corners toward the center. Put on pans to prove. Wash and drop a dot of pastry cream (which contains a few chopped almonds or peanuts) in the center, and bake. Dust with sugar, or ice when baked.

Chelsea Buns or Snails.

Roll out the dough ¼ inch thick in strips

10 to 12 inches wide; dust with sugar, cinnamon and citron; sprinkle with currants and roll up like cinnamon roll. Cut in slices to suit the price. Set on pans, let prove and bake. Ice with vanilla or lemon flavor icing.

Other varieties can be made by rolling the dough from both sides outward to form two coils; or one outward and the other inwards to form slices in S shape or in C shapes, etc.

Almond Rings.
Bismarck Rings.

Take plain coffee cake dough. Break in 5-oz. pieces; mold round and let prove; roll each piece out in thin long ovals, spread with almond cream, roll up like jelly roll. Join the ends together to form a ring on pan. Let prove, wash with egg-wash, cut top open with a sharp knife and bake.

Cream Filling.

½ lb. almond paste, ½ lb. sugar, ½ lb. butter, 3 eggs. Make this into a soft paste, adding a little milk if necessary; vanilla flavor.

Plain Coffee Cakes.

For the best grades take from sweet dough, **No. 4**, or from stock dough, **No. 3**. Make the cakes large, the size of the baking pan, or make in small cakes. Roll out about ½ in. thick, put on pans, as for cinnamon cake. Wash with melted butter, let rise and sprinkle with powdered cinnamon and sugar. Sprinkle with streusel, or with chopped almonds, or nuts.

For **Raisin Cake** add 2 lbs. sultana or 1 lb. of seeded raisins and 1 lb. of currants to each 5 lbs. of dough.

Almonds may be sprinkled on top of raisin cake before baking, and the cakes dusted with sugar when baked; or the cakes may be iced after baking and sprinkled with browned chopped almonds while the icing is soft.

The best grades of coffee cake should be brushed with melted butter after baking, and dusted with sugar and cinnamon.

Fresh Fruit Cake.

Plain sweet rolls dough is rolled out thin on large pans, or small layer cake tins. The fruit is put on evenly in slices; sugar and currants are added to apple cake. Peaches and plums are put on in halves, large peaches sliced. The cakes are brushed with butter. Very dry fruit, like apples, should be sprinkled with water before baking. After baking dust with sugar and cinnamon.

Berry Cakes are made like other fruit cake. Cherries are stoned, and the berries should be carefully picked over.

For **Apple Cake**, the peel and cores are boiled down with water till soft. This water is strained, and boiled down to half; then, for each pint, one pound of sugar is added, with some stick cinnamon, and this is boiled till it jellies. This is poured over the cakes.

A custard is used for apple cake, cherry cake, and dry berries. When the cakes are nearly baked, a custard made with 1 pt. milk, 5 eggs, 4 ozs. sugar, and 2 ozs. butter, is poured over and the cake is baked till the custard is done.

German Cheese Cake.

Roll dough out thin the same as for fruit cake. Take 3 lbs. cheese-curd, 8 eggs, 6 ozs. butter, 6 ozs. sugar, 3 to 5 ozs. flour, the grated rind of 1 lemon, a pinch of salt and mace and ½ pt. milk. Rub butter, flour and yolks to cream. Rub the curd through colander. Add the whites of eggs beaten firm. Spread the mixture on the dough; take a good egg-wash, spread it over with a palette knife; sprinkle with currants and bake in a good heat.

Form Cake.
Bund Kuchen.
Gugelhupf.

Add to 5 pounds of stock dough **No. 3**, or to sweet dough **No. 3** or 4, 1 pt. milk, from 6 to 8 eggs, 6 to 8 ozs. sugar, 10 ozs. butter. Beat the mixture smooth, do not add any more flour; fill into well buttered forms, let raise and bake in medium oven.

The mixture should be made very slack.

By adding 1 lb. mixed fruit, like sultanas, currants and citron, or almond and citron, or orange peel, several kinds can be made. When baked, dust with sugar, or leave plain, or wash with butter and sprinkle with sugar and cinnamon. Serve cut in slices.

Cream Scones.
Sally Lunn.

Take stock dough; scale in 10-oz. pieces, mold round, then roll out in flat rounds the size of layer cake, or pie tins, ½ in. thick. Cut with scraper in four to six equal parts, brush over with melted butter, let prove up well and bake in good oven.

English Buns with Baking Powder.

4 lbs. flour, 4 ozs. rice flour or white corn meal, 3 ozs. baking powder, 1¼ lbs. sugar, ¾ lb. butter and lard, 1 qt. milk, flavor of mace and lemon or vanilla.

Cream butter and sugar lightly; add eggs and milk and flour with the baking powder sifted in, and make into a dough. Add currants and ball in round pieces. Flatten same and set on pan; egg-wash and bake. Leave plain or ice after baking.

Add peanuts chopped fine for **Peanut Buns.** Wash and dip in granulated sugar.

Jelly Buns.

Make round and press down in center, wash and bake. When baked fill some jelly or jam in center.

Add cocoanut or almonds for **Almond Buns**, or chopped lemon or citron peel for other kinds. Make in round, oval or finger shapes, iced or plain.

Plain Icing for Buns.

A: Take ½ pt. water, ½ teaspoonful cream of tartar.

Put in XXXX icing sugar and beat till white and creamy. Add vanilla flavor. Brush over the buns while they are warm, NOT HOT.

B: Soak 4 ozs. gelatine in ½ pt. cold water. When soft, add 1½ pts. boiling water and a little powdered alum; strain. Keep this on hand and use like **A.** Take from it, rewarm it and beat in XXXX sugar and add flavor. Ice buns while warm.

C: Put XXXX sugar in bowl, add hot water and stir to make a thin icing. Brush over the HOT BUNS as soon as they are taken from the oven. Return the iced buns for just a moment to the oven for the icing to dry.

PASTRY MAKING.

The soft white winter wheat flours are best adapted for pastry making, where a short and tender crust is desirable.

For puff pastry, the pastry is improved when from half to two-thirds of strong flour is used, which assists in making these pastes raise up high in baking.

The pastes should be mixed with cold water; the lard or butter should be firm and cold; it should be worked up and kept in a cold place till ready to be baked.

The baking of pastry requires a good dry heat to make a flaky and crisp crust.

Fruits and fillings should be cold when used; warm filling would spoil the paste.

For custard pies it is preferable to warm the milk, or the custard, before filling it in the pies. If custard is filled in the pies very cold, it begins to bake from the rim to the center, and the outer part puffs up before the center is baked. The puffed up part turns watery and drops because it is baked too much. Warming the custard prevents this, and causes the pies to bake evenly.

To bake the bottoms for cream or lemon pies, line the pie tins a little thicker than for fruit pies, trim the sides, prick the paste with a fork, dust with a little flour, and press one other pie tin of the same size on top. The bottom of the tin may be greased to prevent adhering to the paste. The top may be removed when the bottoms are partly baked, and the baking finished in one tin.

Many of the fresh fruits may be used in the pies without previous cooking. Some of the fruits require stewing before they can be used. For very juicy pies, and also to make a profit, most all of the pie bakeries use a filler consisting of cerealine flakes, bread crumbs, or ground tapioca or sago, or of cornstarch. The cerealine flakes or white bread crumbs are either spread in the bottom of the pies to be filled, or are mixed with the fruit before filling. Some bakers use a mixture of flour and granulated sugar for cherry, and for juicy berry pies, and spread this in the bottom of the pies to retain the juice. The other fillers, like starch and tapioca, are made into a thickening by cooking. (See pie fillings.)

Some of the cornstarches in the market do not stand well after cooking. They break after standing for a while and turn watery, while others hold much better and do not break. Ground tapioca or sago makes a better filler than cornstarch, because it is tasteless and stands up well without injury to the flavor of the fruit. By means of the filler, using more or less of it with the fruit, a good full pie can be made which leaves some profit to the baker.

Most all of the canned fruits are better to use when cooked down with sufficient sugar added. This makes better pies; the bottom of the pies bake up crisp. But if used from the cans and filled in the pies with more sugar added, it is apt to make a soggy bottom crust.

PUFF PASTE.

Puff paste should not be made in very large batches, because this prevents even rolling. If large batches have to be made, they should be divided and rolled out in small two or three-pound batches.

There is nothing better than good butter for puff paste, but half butter and half butterine may be used. I have made good puff paste from the best grades of uncolored butterine or oleomargarine. Some of the packers make a special butterine which is used largely in bakeries, for puff paste, and which is very tough and dry and works well in pastes.

The butter or butterine should be tough. Cheesy butter or oily butterine does not make good paste. If butter is very salty it should be washed. Not very salty butter may be worked smooth and the water pressed out; this is the better method, as a little salt gives flavor to the paste. The paste and butter should be of the same firmness, to secure even rolling.

Puff paste should be cut with a sharp knife or cutter. When cutting out patties, turnovers or tarts, it assists the paste in baking up evenly if the paste is put on the pans upside down. If, in baking, the butter should run out on the pans, it is necessary to give the paste one more folding or turn.

When the paste is cut out and ready for the oven it should be kept in a cool place for half an hour, to prevent shrinking. Bake in a temperature of 450 to 500 degrees Fahr.

Puff paste trimmings may be added to a new batch of paste by rolling the scraps into the last turn or folding.

Keep puff paste well covered with a damp cloth in a cold place.

To bake patties and other goods the pans should be wetted with water and not greased. For pies and tart forms the tins require greasing.

Puff Paste.

A: 2 lbs. butter, 2 lbs. flour. (Use from ½ to ¾ of strong flour with the pastry flour). 2 yolks of eggs, 1 tablespoon of vinegar or a little cream of tartar, about 1 pint of cold water, more or less, according to the flour.

B: 2 lbs. butterine, or a part butter; 2 lbs. of strong flour, little vinegar, 1 pt. water.

Rub 4 ozs. of the butter in the flour and with eggs, water and vinegar make a smooth, firm dough, work it well and cover. Put away to loose its springiness, for about half an hour or longer, before rolling in the butter.

Roll out the paste three times as long as wide, ½ inch thick, on the table (or slab, which is better for even rolling), place the butter over ⅔ of the dough evenly, fold the part of the dough left bare over half of the butter, and the butter part on top of the dough. This form a square of three layers of dough with two layers of butter in the center. See that the sides of the dough enclose the butter on all sides, and begin the rolling. Dust table and paste with dry spring flour and roll out carefully without much pressure to a long square, about one-fourth inch thick, and fold in three. This rolling gives the first turn. Put the paste, well covered, away for half an hour. Give two more turns (two times three foldings), let rest again and give three more turns (six altogether). This finishes the paste. Let rest half an hour before using.

The rests between the rollings are given to prevent the paste from shrinking. In warm weather it is sometimes necessary to give a rest between each turn, to prevent softening of the paste.

Quick Puff Paste.

1 lb. butter, 1 lb. flour. Chop the butter into the flour, mix with iced water like a pie dough, form into a square shape on the table, roll out like puff paste; give only four turns.

1 oz. baking powder can be added to the flour. Let rest for some time before using and after cutting out, before baking.

Three-Quarter Puff Paste.

A less expensive paste, which is suitable for tarts, cream rolls and slices, and can be used for baked fruit rolls and dumplings.

Take 1 lb. flour and rub in 4 ozs. lard; mix with cold water into a medium firm paste, but do not work it much. Take 8 ozs. butter of the same firmness as the dough, and roll it in like for puff paste; give 5 turns only.

PIE PASTE.

The pie pastes are made of a different richness. For the top crust a richer paste is used than for the bottom crust. Butter and lard, butterine and lard, or lard only is used for both crusts. Oil or compounds are used in place of lard in some bakeries for both crusts.

Pie pastes are best if mixed some time before using, especially the rich top crusts, and put into a cold place till required. Careful mixing and handling will insure a good crust. Do not work the crust in mixing; shake it together only; add only sufficient water to make flour and shortening hold together. A richer crust requires less water and a little firmer mixing than a crust with less shortening. Butter and firm lard or butterine are best if they can be chopped in the flour. When the lard is less firm it may be pressed flat between the hands and shaken in with the flour. When oil is used the flour and oil are lightly mixed together before the cold water is added. Where all lard or oil is used a small addition of salt is required.

Pie Paste, Top Crust.

A: 2 lbs. flour, 1 lb. lard, ½ lb. butter or butterine.

B: 2 lbs. flour, 1½ lbs. lard, little salt.

C: 2 lbs. flour, 1¼ lbs. lard or compound, salt.

D: 2 lbs. flour, 1 lb. Wesson oil, little salt.

Pie Paste, Bottom Crust.

A: 2 lbs. flour, 1 lb. lard, salt.

B: 2 lbs. flour, 12 ozs. lard, salt.

C: 2 lbs. flour, 8 to 9 ozs. lard, salt.

D: 2 lbs. flour, 8 ozs. or ½ pt. oil, salt.

Mix the pastes as directed above. When oil is used the mixture will be a little thinner. Add a scant ½ pt. of water to each pound of flour where oil is used, to make a workable paste. Do not work more than necessary.

Custard Pie Paste.

A: 3 lbs. flour, 1½ lbs. lard, 6 ozs. butter, 2 ozs. sugar, 2 yolks of eggs.

B: 3 lbs. flour, ½ lb. butterine, ½ lb. lard, 2 ozs. sugar, a little salt. Water or half milk to mix.

Rub the shortening, sugar and salt in the flour and mix with yolks, milk (or water) into a medium firm paste. Do not work the paste more than required to hold together.

Short Pastes for Lining Tarts, Etc.

A: 2 lbs. flour, 1 lb. butter, ¾ lb. sugar, 5 eggs.

B: 2 lbs. flour, ¾ lb. butterine, 6 ozs. sugar, 4 eggs.

C: 3 lbs. flour, ½ lb. butterine, ½ lb. lard, 6 ozs. sugar, 6 yolks of eggs. Flavor, lemon or cinnamon. Mix same as for custard pie paste with milk and water to a workable paste.

Dumpling Paste.

A: 1½ lbs. flour, 6 ozs. butter, 1 oz. baking powder, 4 eggs, pinch of sugar and salt, a little mace.

B: 2 lbs. flour, 1 oz. baking powder, 6 ozs. chopped suet or lard, little salt. Mix with milk or water into a paste like for tea biscuits. Use for stewed or boiled fruit or meat dumplings.

Meringue Paste or Frosting.

Meringue pastes are used in many ways. The soft meringue pastes, which contain less sugar, are used for covering pies, tarts and puddings. Others, which contain more sugar, are used dry, for shells and fancy cakes.

Soft Meringue.

A: 1 pt. white of eggs, 1½ lbs. powdered sugar, a pinch of salt.

B: 1 pt. white of eggs, 18 ozs. powdered sugar, a pinch of salt.

Hard Meringue.

A: 1 pt. whites of eggs, 3 lbs. sugar.

B: 1 pt. whites of eggs, 2½ lbs. sugar.

To obtain a good paste, have the egg whites fresh and cold, the sugar dry and well sifted, the utensils (basin or kettle, and beater) perfectly clean and dry. A cold, dry place is best for beating, or the kettle may be set on ice during beating.

Add the pinch of salt and beat slowly at the start (do not stir), and increase the speed gradually. When the whites get firm add a small handful of the sugar and continue the beating till the mixture can be drawn to a point. Beat in another handful of the sugar and continue so till about one-third of the sugar is beaten into the mixture. Add flavoring and mix in the rest of the sugar. Draw it in lightly, but avoid stirring; fold it in. Much stirring softens the paste and makes it run flat.

Hot Meringues are made by boiling the sugar to the soft ball degree, which can be ascertained by dipping a stick of wood in the boiling sugar and then in water and roll the sugar into a soft ball; or, boiling the sugar 240-245 degrees.

The whites should be beaten stiff with a little sugar added, and the boiled sugar should be poured in gradually, beating constantly till all the sugar is in and flavoring added.

When strong Meringue paste is used for fillings, a little dissolved gelatine may be added with the flavor, for giving more body.

Marshmallow Paste.

1 pt. whites of eggs, 1 lb. glucose, 5 lbs. granulated sugar, ½ pt. water, ½ oz. cream of tartar, 1 oz. gelatine.

Make this paste like the hot meringue. Boil sugar and glucose with the water to the soft ball, or 240 degrees Fahr. Dissolve the gelatine in cold water. Beat the egg whites firm, adding a little powdered sugar and the cream of tartar. Pour the boiled sugar into the whites gradually; add gelatine and beat cool and flavor. For a firmer mixture more 4-X powdered sugar may be beaten in after all the boiled sugar and the gelatine have been added. A less expensive mixture can be made from marshmallow icing powder, which may be bought from supply firms with directions for use.

Marshmallow paste may be used for filling cake, puffs, or cream rolls, or like a meringue for tarts, etc.; flavor vanilla.

Cream Puff Paste.

A: 1 qt. water, 1 lb. lard, 1½ lbs. flour, 28 to 30 eggs (3 pints), a little salt.

B: 1 qt. water, 1 lb. lard or oil, 1½ lbs. flour (half winter, half spring flour), 22 eggs (1 quart), 1 pt. milk.

Put lard or oil with the water on the fire; let come to a good boil. Stir in the flour well sifted and mix with beater or spatula to a smooth paste. Take off the fire.

For B: Mix in the milk, add the eggs gradually, beat smooth, but do not add all the eggs, as it may make the mixture run flat. The mixture may take more or less than the quantity above stated. A little powdered ammonia may be added. Try to get the puffs in the oven while the paste is warm, bake in about 400 to 450 degrees Fahr. They may be baked on greased and dusted pans, or on pans very lightly greased.

If the paste gets crusty and cold on the pans the puffs do not crack well. When the oven is too hot they cap, and when not hot enough the puffs stay small.

Cream Fillings for Pies, Tarts and Cakes.

The filling can be made of more or less richness, to suit the price obtained for the goods. If less eggs are used in the fillings, another thickener must be substituted in the form of starch or flour. In this manner lemon pie or other cream fillings can be made with 2 or 3 yolks to the quart, instead of using 6 or 8; using more starch and a little more butter. When fresh eggs are too expensive, eggs in powdered form (dried eggs) may be used; they can be quickly dissolved in warm milk and used like other eggs. Some bakeries use a cream filling made from water in the place of milk in the hot season, which has better keeping qualities than milk creams, which sour readily in summer.

The price can be further adjusted by using more or less filling, spreading it thinner; not using a smaller pie tin. Thickness is not so much noticed as size and thinness. The generally adopted size of pie tins is the 9-inch size, which is made shallow for fruit pies, lemon and cream pies, and deep for custard and pumpkin pies.

Apple Pie.

Take from any of the bottom pastes, roll out and line the greased pie tins with it, and fill with the fruit.

Nice ripe cooking apples require no previous cooking. Slice the apples very thin; season with nutmeg, allspice or cinnamon; sprinkle about two handfuls of sugar over the apples in each pie; distribute a little butter in small bits over the apples. Use plenty of fruit to make a well filled pie. Brush the edge of the rim with water.

Roll out a cover from any of the top crusts given. Mark the crust with the letter of the fruit the pie contains. (Pie bakers use a stamp for this purpose.) Make a few small cuts to serve as steam vents during baking. Fold the cover in two and cover the pie. Press the top and bottom pastes well together on the sides; trim off the surplus paste with the hands or use a knife for this purpose. Wash the pie with one-half milk and egg wash, to give a nice color. Bake in an even heat of 350-400 degrees Fahr.

Some apples require to be stewed before using. Peel, core and slice the apples, stew with a little water till tender, add sugar and flavor and let cool before filling in the pies.

Sliced Apple Pies.

Use fresh or stewed fruit. Line the pie tin with bottom paste and trim off the surplus paste. Put the fruit on the paste in even layers and sweeten and season to taste. Roll out some top pie paste, cut in strips about one-half inch wide, wash the edge of the paste in the pie and put on the strips in lattice fashion. Put also a strip around the edge, brush over with egg-wash and bake.

English Apple Pie.
Deep Fruit Pies.

The pies in deep dishes should be made more popular; they are excellent for the lunch room; they are better than other pies; they require no bottom crust, being served in the dishes they are baked in; and a better and more jucy pie can be made. The pies are baked in round or oval dishes of stoneware or china, not tin.

The best way is to line the edge of the dish to half its depth with the bottom paste inside, fill the dish with the fruit (to fruit not very juicy a little water may be added); add sugar and seasoning; wash the edge of the lining. Roll out a cover from top paste, cut a few holes to serve as a steam vent, brush over with egg-wash and bake to a nice color.

Deep Dish Berry Pies.

All berry pies could be made in this way for the lunch room, especially pies from very juicy fruits, as strawberries, raspberries, blackberries and grapes. Berries baked in pie tins cause the bottom to become soggy, and when cut the juice runs out and much of it is lost; while in the deep dishes all the juice is retained and a berry pie can be made with more fruit in it.

Mixed Fruit Pies.

Apple pies may be made from dried and stewed apples, and a nice pie can be made of mixed fruits, like apples with raisins, or apples with raisins and citron or currants, which can be advertised as special pies for changes on the bill of fare.

Apple Meringue Pie.

Apple Meringue Pie can be made by baking the pie open like sliced apple pie; or bake bottoms like for cream pies, and fill the baked bottoms with apple sauce, or stewed fruit, and cover with meringue, or decorate in lattice fashion and give some color in the oven.

All the fruit pies can be made into fruit meringue pies in this manner.

Pear Pie.
Peach Pie.
Apricot Pie.
Quince Pie.

Nice soft pears can be used without stewing; other pears should be stewed and cooled before using.

Peaches and apricots are peeled, sliced and the stones removed, baked with full cover, or like sliced apple pie, or meringued.

For quinces, peel, core and slice the fruit, stew till tender.

Apple and Quince Pie.

Half apples and half quinces make a nice pie. Bake like apple pie.

Berry Pie.

All berries should be washed and picked over to remove sand and other impurities.

For very juicy berries a layer of crumbs may be put in the bottom of the pie, or cereal-ine flakes to retain the juice, or a little cornstarch may be mixed with the sugar.

Some berries may be used together, like currants and raspberries, cranberries and grapes; or stewed raisins also make nice pies.

Cranberry Pie.
Gooseberry Pie.

Stew the berries with 12 ozs. of sugar to the quart of fruit, adding a little water; boil slowly till clear; let cool before using.

Cranberry pies are baked open with strips like the sliced apple pie.

The gooseberry pies are baked with a full cover.

Rhubarb Pie.

The young tender stalks require no peeling. Otherwise, peel off the outer skin; cut up in small pieces. Take about 12 ozs. of sugar to each pound of rhubarb, mix with some cornstarch, fill into the bottoms, bake with strips like cranberry pie. A little grated lemon or orange rind may be added for flavor.

Cherry Pie.

Stone the cherries, sweeten and bake like apple pies. Sprinkle some dry crumbs in the pie bottom before filling in the fruit.

Pineapple Pie.

Peel and core ripe pineapple; chop fine or slice thin; mix with sugar and a little starch and bake with full cover, or bake open and put on a lattice of meringue when done and brown again in the oven.

Grated canned pineapple may be used.

A less expensive pie can be made by using half apples or apple sauce with the pineapples.

Plum Pie.

Stone and halve the plums; sweeten and bake with a full cover, or bake open with some currants and cinnamon sprinkled on top.

Prune Pies.

Prunes may be soaked and stewed and the stones removed, or they may be stoned when sufficiently soaked, filled in the pie, sweetened, seasoned, covered and baked.

Prunes may be mixed with other fruits like raisins, apricots and peaches and made like a compote, then baked in an open pie like rhubarb pie; or covered with a meringue like apple meringue pie; or like the cream pies with fresh or preserved fruit.

Prune Tarts are great favorites in some localities.

Banana Pie.

Peel and slice the bananas thin, add sugar, a little butter and some spice, allspice or a dash of ginger, a little acid syrup, lemon or orange juice; bake with full cover, or put on a meringue when done.

Another way is to make a syrup with ½ pt. water and vinegar and 1 lb. sugar and some allspice, and season the bananas with the syrup.

Raisin Pie.

Soak and stew seeded raisins in the water they were soaked in, add brown sugar or granulated sugar, thicken slightly with a little cornstarch, season with allspice or ginger, bake in full cover.

A variety of changes can be made by adding apples, prunes, figs, cocoanuts, or the rind and juice of lemons or oranges, or chopped citron or other peel.

A Cheap Pie Filler for Fruit Pies.

8 ozs. ground tapioca, 2½ qts. water, 1½ lbs. sugar.

Soak the tapioca in 1 qt. of water; put the sugar and remaining water on the fire; when boiling add the soaked tapioca, stir a minute till it clears, and take off the fire. This may be added to any pie fruit while warm; let cool and use.

For very juicy fruits like cherries or berries the thickener may be added to the sweetened fruit when it comes to a boil, without making a separate mixture, like adding cornstarch, as directed in other recipes. The tapioca should be ground like farina or corn meal for this purpose, and only a few of the larger supply firms sell it ready ground. It is practically tasteless and does not interfere with the flavor of the fruit. It may be used in larger or smaller quantities when a large pie is desired.

Mince Pie.

Make mince pie like apple. Serve hot or cold.

Mince Meat, A: 15 lbs. peeled and cored apples, 5 lbs. boiled lean beef, 2½ lbs. suet, 5 lbs. seeded raisins, 5 lbs. currants, 2 lbs. candied orange peel, 5 lbs. citron, 5 lemons (the grated rind and juice), 5 lbs. brown sugar, 1 qt. brandy, 1 qt. sherry, 5 ozs. mixed spices ground (nutmeg, cinnamon, cloves, allspice, ginger). About ½ gallon cider (or more) to moisten. 2 ozs. salt.

Mince Meat, B: 30 lbs. of peeled and cored apples, 5 lbs. suet, 5 lbs. beef, boiled, 10 lbs. seeded raisins, 10 lbs. currants, 4 lbs. citron, 2½ lbs. orange and lemon peel, 15 lbs. sugar, 2 ozs. ground cloves, 2 ozs. ground cinnamon, 2 ozs. nutmeg, 1 qt. brandy, cider to moisten the mixture, 4 ozs. salt.

Wash and pick the currants. Remove skin and sinews from beef and suet. Chop each ingredient separately very fine. Put together, adding spices, and moisten with brandy and cider. Put in jars or barrel; keep in a cold place. Let stand one week before using.

Mince Meat (Vegetarian).

In the commercial mince meats meat is seldom used; and it may be left out in the given recipes for economical reasons, or for **Vegetarian Mince Pie.** It may be made less expensive by using spirits instead of brandy and sherry; or the quantity of apples may be increased, with more sugar and spices added.

Lemon and orange peel may be used instead of buying and using candied peel. The rinds may be simply boiled tender, changing the water a couple of times during boiling, and then simply chopped fine and added; or preserved and used. (See candied lemon or orange peel.)

Mock Mince Pie.

Stew raisins like for raisin pie; add some currants and chopped apples and citron, spices and crushed crackers; sweeten and moisten with cider (or use vinegar and sugar). Bake like mince pie.

Lemon Meringue Pie.

A: 1 qt. water, 1 lb. sugar, 5 lemons, 5 yolks of eggs, 3½ ozs. cornstarch, 2 ozs. butter.

B: 1 qt. water, ¾ lb. sugar, 3 lemons, 3 yolks of eggs, 3 ozs. cornstarch, 1 oz. butter.

C: 7 qts. water, 5 lbs. sugar, 9 eggs, 8 ozs. butter, 10 lemons, 1 lb. of cornstarch, a little citric acid.

Dissolve the starch in some cold water and mix with the yolks. Grate the rind of 3 lemons, for **A** and **B,** on the sugar. Put sugar, water, lemon rind and juice to boil. When it boils add starch and yolks and stir till it thickens; take off the fire and fill into the previously baked bottoms.

The mixture **C** may also be used cold and baked in a lemon pie, with full cover.

Use the whites of eggs for the meringue: 1 oz. of sugar for each white of egg (or use cold meringue paste **A** or **B**). Spread over the lemon cream, after it has cooled, with palette knife. Put the other paste in the dressing bag and put on a border; dust with powdered sugar and put in the oven to color.

When making the bottoms for cream pies, to prevent the shrinking of the sides they should stand for about fifteen to twenty minutes before baking. This should be remembered, and will save a good deal of trouble. This applies also for other pies, as often the bottoms are made from other trimming, and become tough. Given a rest prevents shrinking and makes a larger pie.

Orange Pie, Meringue or Plain.

Same as lemon pie, only use less of the grated rind; add some lemon juice or some citric acid dissolved, if oranges are very sweet.

Lemon Cream Pie, or
Orange Cream Pie.

Prepare like lemon pie. Use milk instead of water. Boil milk, sugar and grated rind; when it boils add the dissolved starch and yolks; and, when it thickens, ADD THE LEMON OR ORANGE JUICE, THE LAST THING.

Stir well and take off the fire. Fill in the baked crusts and bake with a meringue like other pies.

Pineapple Meringue Pie.

1 pt. grated pineapple (unsweetened), 1 pt. water, 12 ozs. sugar, 1 oz. butter, 2½ ozs. cornstarch, the juice and grated rind of 1 lemon or orange, 5 yolks. Make like lemon pie.

Lemon Cocoanut Pie.
Orange Cocoanut Pie.
Pineapple Cocoanut Pie.
Lemon Cream Cocoanut Pie.
Orange Cream Cocoanut Pie.

A very nice pie can be made by adding one cupful of fresh grated cocoanut or dessicated finely chopped cocoanut to the hot mixture, making lemon cocoanut pie, etc.

Cream Pies.

A: 1 qt. milk, 10 ozs. sugar, 10 yolks of eggs, 2 ozs. cornstarch, 2 ozs. butter.

B: 1 qt. milk, 8 ozs. sugar, 4 yolks of eggs, 2 ozs. cornstarch, 1 oz. butter.

Dissolve the cornstarch in a little cold milk and stir with the yolks; set the milk on the fire with the sugar and butter. Mix now, a little of the hot milk with the starch and yolks, and when the milk and sugar come to a boil add the yolks and starch and stir till it thickens. Take off the fire, flavor and fill into the baked crusts. If a very light cream is desired, the beaten whites of eggs may be added after the yolks and starch, and mix lightly with the cream.

This recipe will make all the different cream pies by changing the flavors, adding grated lemon or orange rind and some juice after the thickening is added.

For **Cocoanut Cream Pie** add 4 ozs. grated cocoanut.

For **Almond Cream Pie** add 4 ozs. browned and crushed almonds, flavor vanilla.

For **Chocolate Cream Pie** add 2 ozs. grated bitter chocolate or cocoa powder; dissolve with the sugar and boil with the milk.

The pies may be finished with a full cover of meringue, or in lattice fashion and browned lightly in the oven.

Cream Meringue Pies.

WITH FRESH OR PRESERVED FRUITS.

Prepare like cream pies, but fill the baked bottoms only half full with vanilla flavored cream. Put on a layer of ripe strawberries, or raspberries, or very ripe sliced peaches. This makes **Strawberry, Raspberry,** or **Peach Cream Meringue Pie.**

Preserved fruits of all kinds, also fruit jams, may be used in the same manner for cream pies, which gives a variety of special pies well suited for lunch room service where a good price can be attained.

Dairy Cream Pies, Special.

These pies may be made into pies like the usual, or also made into small individual pies or tarts, to sell from 10 to 15 cents a slice or per tart. Bake bottoms from the richer grades of top pie crust; or bake them from the short crusts not too thin; prick well before baking.

Take fresh strawberries, or raspberries, or ripe soft sliced peaches, sweeten and fill in the bottoms. Whip some double cream to a firm stiff froth, sweeten and spread over the berries, decorate with bag and tube and serve.

The other way is to make these pies like the cream pies with fresh or preserved fruit; one thin layer of pastry cream, one layer of fruit, and the top finished with whipped cream. A little dissolved gelatine may be added to the whipped cream to make it more solid. Of course, these pies should be kept in a cold place to prevent the softening of the cream. It is not necessary to finish all the pies at one time. The whipped cream may be put on as the pies are served.

Washington Cream Pie.

Take ¾ lb. cake crumbs, ½ lb. sugar, ½ lb. butter, 4 ozs. chocolate, 5 eggs, about ½ pt. milk, flavor cinnamon, add 2 ozs. currants and finely-chopped citron.

Line pie tins with short paste **A**, **B**, or **C**. Fill the mixture into the lined tins and bake. Ice while warm with vanilla water icing.

Martha Washington Pie, or Boston Cream Pie.

Bake a layer cake or sponge cake mixture in the regular pie tins. Let cool and split in halves, fill with vanilla or nut cream; put together and ice like a layer cake, or sift powdered sugar over and serve plain.

Pie a la Mode.

This name appears on bills of fare.

A slice of fruit pie (generally apple pie), is served with a spoonful of ice cream on top, or on the side.

Floradora Cream Pie.

Bake bottoms from white cakes or angel cake mixtures. When baked spread a thick layer of the cream over it, cover with a meringue, put a few shredded almonds on top, dust with powdered sugar and put in the oven for a minute to color.

Make the cream as follows: Take 1 pt. grated pineapple, 1 pt. sliced pineapple cut in dices, 4 ozs. cocoanut, 2 ozs. starch, 4 ozs. butter, 8 yolks of eggs, 8 ozs. sugar, the grated rind of 1 orange, the juice of 2. Mix the ingredients together and stir on the fire till it thickens. Let cool and use.

Custard Pies.

Line the deep custard pie tins with custard pie pastes **A** or **B**; force up the edge of the paste, pinch up above the top, notch it to form a fancy rim and fill with the prepared custard.

Custard.

A: 1 qt. milk, 6 ozs. sugar, 5 yolks, 5 whole eggs, a pinch of salt. Beat sugar and eggs together, add the milk warm, gradually; flavor to suit.

Custard pies should be cooled before serving, so they cut well.

B: 1 qt. milk, 5 eggs, 5 ozs. sugar, 1 oz. flour, a little salt. Mix flour, sugar, salt and eggs, add the milk gradually. Grated or powdered nutmeg is a favorite flavor for custard pie. Fill the pies with custard, and dust or grate the nutmeg over the custard in the pie.

C: 1 qt. milk, 4 ozs. sugar, 3 to 4 eggs, 2 ozs. cornstarch, flavor. Dissolve the starch in a little cold water. Boil half of the milk, stir in the cornstarch, cool a little, add rest of milk and eggs; add flavor.

Chocolate Custard Pie.

Add from 1 to 2 ozs. of dissolved chocolate to the custard, flavor vanilla, bake like custard pie.

Custard is baked as soon as set in the center. Take the clean dry point of knife and put it in the center of the pie; if it comes out dry the custard is done. When not done, milk will be found on the blade. Too long baking causes the custard to curdle.

Cocoanut Pie.

Put some fresh grated, or finely-chopped desiccated cocoanut in the bottoms before filling in the custard.

Pumpkin Pie.
Squash Pie.

A: 1 qt. of pumpkin or squash, 1 qt. milk, 10 eggs, 5 ozs. sugar, 5 ozs. molasses, a little melted and browned butter, 1 teaspoonful ground ginger, ½ teaspoonful ground nutmeg and cinnamon or allspice, salt. Mix all ingredients well together, fill and bake like custard pie.

B: 2 qts. pumpkin, 1 qt. milk, 10 eggs, 12 ozs. brown sugar, some ginger and allspice, salt. Mix some time before using so the mixture gets time to amalgamate thoroughly. Cut up, peel and remove the seeds from squash or pumpkin, boil or steam till soft. Rub through colander or sieve and use as directed. Bake like custard pie.

C: Pumpkin Pie Without Eggs. 1 qt. pumpkin, 1 pt. milk, 3 ozs. flour, 1 teaspoonful baking powder, 1 oz. melted butter, 10 ozs. brown sugar, 1 teaspoonful ground ginger, ½ teaspoonful nutmeg and allspice, a little salt. Mix flour and baking powder, and add to the pumpkin also the spices and salt. Dissolve sugar in the milk and mix well into the pumpkin, adding the melted butter last. Bake as usual.

Fruit Custard Pies.

Fill a thin layer of fruit, peaches, berries, cherries, or stewed fruit, like raisins and others, in the bottom of the lined pies, and fill up with custard **A** or **B**. Bake like custard pie.

Patty Cases and Tarts.

FROM PUFF PASTE.

For the lunch room the cases should be made of a regular size, about three inches in diameter. The shape may be round, square or oval, and they may be cut with a plain or scalloped cutter. The cases are baked before filling and may be filled with any kind of cream, jelly or fruit jams, with stewed or fresh fruit, decorated with icing, meringue or whipped cream. Also they may be filled with oysters, lobster, shrimp, sweetbreads or chicken, etc., etc. The oysters, lobster or shrimp have generally a plain white sauce or cream sauce for a base, seasoned with a little white or red pepper, salt and mace; and for chicken a bechamel is the best sauce, with a little pepper, salt and nutmeg. The case should be filled just before serving, and a small top put on with a sprig of parsley in the center.

Patty Cases.

Roll out a sheet of puff paste, not quite ¼ inch thick. Cut circles 3 inches in diameter. Turn upside down on a wet pan about ½ inch apart. Mark the center with a smaller cutter; cut about half through the paste; set in a cool place for a while to lose a little of their spring. Egg-wash and bake in 400 to 450 Fahrenheit. When baked remove the center piece, which may be used for a top, or placed in the bottom of the case as a protection.

Another method is to roll out scrap puff paste, scant ⅛ inch thick; cut from it circles 3 inches in diameter, lay these on water-washed pans about ½ inch apart and wash with water.

Now roll out some good puff paste, about or not quite ¼ inch thick, cut out discs of this paste 3 inches in diameter and cut the center from it with a 1½-inch cutter.

For sweet tarts the rings may be washed with egg-wash and laid in a mixture of crushed cut loaf sugar and almonds and set on the washed bottoms; or they may be left plain for oyster or meat patties. The cut-out centers may be used for tops, or for other purposes.

Other tarts may be made by lining plain or fluted patty tins with puff paste or short paste and bake them with the filling in them; or bake them and put in the prepared filling after baking. If the cases are baked before filling, line the tins with the paste, pressing it evenly all around up to the rim. Prick with a fork to prevent blistering, fill with dry beans or rice, and bake in a good heat. The beans or rice is put in to prevent shrinking, and can be used over again many times for this purpose. When baked remove beans or rice, brush out with a stiff brush and fill the shells with the prepared filling.

In England the term tart is generally applied to small fruit or cream pies; and tartlet to the small tarts baked in the fluted patty tins. Here in America the tarts are baked in the small tins, and small patty cases are termed tarts and tartlets, if they are filled with sweets.

The quickest way of lining tart molds is to set the greased tart forms on the table; roll out a sheet of the paste (not too thin) and lay it over the tins. With a round ball of paste press the other paste in the tins and cut off the surplus paste, pressing through with the hands. Set the forms on the pan. Let stand for from 15 to 20 minutes to prevent shrinking; fill and bake.

The patty cases or shells may be kept on hand and made into different tarts.

Strawberry Tart.
Raspberry Tart.
Peach Tart.

Put 1 spoonful of pastry cream, made as for cream pie **A** or **B**, in the bottom; fill the case with fresh sweetened or preserved fruit. Put on a full top or a lattice of soft meringue **A** or **B**, and put in the oven a moment to brown. Or use sweetened whipped cream for decoration and keep in a cool place.

Victoria Cream Tart.

Brush the edge of the baked cases with warm diluted syrup or jelly and dip the rim in finely-chopped browned almonds. Put a spoonful of raspberry jam in the bottom and fill up with whipped cream sweetened and flavored with vanilla.

Parisian Cream Tart.

Put some fruit jam in the bottom, fill up with pastry cream, brush the rim of the tarts with syrup, and sprinkle with finely-chopped cocoanut. Decorate top with candied cherry and angelique.

Chocolate Nut Cream Tart.

Make the cream as for chocolate cream pie; mix with a few chopped walnuts or other nuts and fill in the baked case. Decorate with meringue and brown lightly in the oven.

Other varieties of plain or vanilla cream tarts can be made by filling with any of the given lemon, orange or pineapple creams as used for pies and giving the tarts the respective names.

Fruit Tarts.

Line plain or fluted patty tins (which should be from 2½ to 3 inches in diameter and about 1½ inches deep) with custard pie paste **A** or **B**, or short paste **B** or **C**. Bake shells as directed and fill with preserved or stewed fruit. The rim of the filled tarts may be decorated with meringue, or a rim may be notched on the plain tarts as for custard pie.

Cherry Tarts, Apple Tarts, etc., can be made in this manner. Fresh fruit like peaches, strawberries and raspberries may be filled in the cases and covered with a gelatine fruit jelly.

When using preserved fruits for filling, the surplus of fruit juice may be made into a nice covering by adding some gelatine and sugar as required; or the tarts may be masked on the surface with a warm jelly and the edge dipped in or sprinkled with finely-chopped nuts.

Jelly for Tarts, Pies or Cakes.

To make a jelly for masking tarts and fruit pies, or cakes, drain the juice from canned or stewed fruit through a cloth. If very watery boil down to half, and add to each pint of juice one pound of granulated sugar and one ounce of gelatine previously soaked in cold water. Let boil down till it jellies. The fruit may be laid in the baked shells, and when the jelly is nearly set it may be used for masking the fruit; or the fruit may be returned to the jelly, and when nearly set, put into the baked shells.

Apple peelings and cores may be covered with water and boiled very soft, the juice pressed through a cloth, and to each pint one pound of sugar added. Apricot juice may be added, and, with some color, it can be made into apricot jelly and used for many other purposes where a jelly is required.

Decorating of Tarts.

To sell well the tarts should be nicely finished, and should be baked only a light brown. When cool, remove them from the pans and finish in the following ways:

Warm up some fondant icing, or use some warm XXXX sugar icing of different colors. Dip the tops of the tarts in to cover them, then finish off with half a cherry and some angelica leaves; or use chopped pistachio nuts, or split almonds, or pipe a small neat design on with a different colored icing.

Another way is to decorate with a hot or cold meringue, drying it a little in the oven. The meringue can be put on in the shape of a bird, dove, etc., or in steeple or pyramid form with a number of round dots on top of each other, decreasing in size; or a Vienna cream, or butter icing which may be colored and flavored with liquors or extracts. Several colored creams may be put on one tart. Many other ways suggest themselves. The various colored fruits and jellies may all be used with pleasing effects.

Mazarin Tart.

A. 1 lb. sugar, 1 lb. butter, ½ lb. ground almonds, 8 ozs. flour, 16 eggs, the grated rind of one lemon.

B. 1 lb. sugar, 1 lb. butter, 12 ozs. cake crumbs, 4 ozs. ground almonds, 10 eggs, a little nutmeg, the grated rind of one lemon.

Rub the butter and sugar to a cream, add the eggs gradually and then the almonds, flavor and flour. Bake in tins lined with short paste or puff paste. Put on a strip of paste in the form of a cross, or leave plain. Ice and decorate after baking.

Macaroon Tart.

1 pt. white of eggs, 8 ozs. almond paste, 1 lb. ground almonds, 2 lbs. granulated sugar, 4 ozs. flour, vanilla flavor.

Rub the almond paste smooth with ¼ of the white of eggs. Beat the other whites to form a meringue with the sugar. Mix flour, ground almonds, etc., with the meringue, and fill in tart forms lined with short paste. Bake to a nice color.

For a more economical tart use half a cocoanut, finely chopped, instead of the almonds, or use all cocoanuts for cocoanut tarts.

Saratoga Tarts.

Line tart molds with puff paste and fill with this custard: 1 pt. of cream or rich milk, 3 yolks, 3 whole eggs, the grated rind of 1 lemon, 2 ozs. crushed almonds, 3 ozs. sugar, 1 drop of almond extract. Prepare as for other custards. Fill in the molds and bake. Sift some powdered sugar over when done.

Portuguese Tarts.

Prepare as for Saratoga tarts. Fill half with apple marmalade; the remaining space with custard, and bake.

Chelsea Tarts.

Roll out puff paste about ¼-inch thick, cut in rounds 3 inches in diameter. Wash with water and place in the center of each some firm apple sauce. Fold up the sides and pinch together in the form of a three-cornered hat; egg wash the sides and bake to a nice color. When done place some bright colored jelly on the apple sauce, and decorate the sides with royal icing.

Ascot Tarts.

4 ozs. chololate, 6 ozs. finely chopped cocoanut, 18 ozs. granulated sugar, scant half pint egg whites, vanilla flavor. Beat the whites firm, add sugar gradually; then the other ingredients. Fill into molds lined with short or puff paste. Dust some sugar over and bake in a not too hot oven.

Cinnamon Tartlets.

Line the molds with short paste; beat ½ pint of whites of eggs into a meringue with 12 ozs. sugar; mix with 6 ozs. ground almonds and ¼ oz. cinnamon. Fill into the molds, dust with sugar and bake in a slack oven.

German Cheese Tarts, No. 1.

Take 8 ozs. cheese curd, rub through a sieve, add 4 yolks, 4 beaten whites of eggs, 6 ozs. sugar, a little milk, 2 ozs. melted butter, the grated rind of one lemon, a little grated nutmeg. Fill the mixture into molds lined with puff paste. When done dust with powdered sugar and serve.

Cheese Tart, No. 2.

1 lb. cottage cheese, 8 ozs. sugar, 4 ozs. butter, 6 eggs, 2 ozs. chopped almonds, 2 ozs. chopped orange and citron peel, the grated rind of one lemon, a little ground mace. Some currants or Sultana raisins may be added to the mixture. Make same as for No. 1.

Cheese Tart, No. 3.

Take 8 ozs. dry grated American cheese, mix with 8 eggs, 6 ozs. sugar, the grated rind of one lemon, a little mace. Beat in gradually 1 qut. milk; fill into the lined tart molds and bake. Dust with sugar and cinnamon when done.

English Cheese Tarts.

These fillings are not very well known here. They are called cheese fillings, but are in fact custards mixed with almonds, nuts, cake crumbs, and flavors from which they take their name. They are very convenient to make, because left over stale cake can be made into crumbs and used for these tarts, which are very popular in England.

Standard mixture for English Cheese Cakes: 1 lb. sugar, 1 pt. milk, 1 pt. eggs, 1 lb. butter, 1 ½ lb. dry crumbs, the grated rind of one lemon, a little ground mace. Rub the butter and sugar to a cream with the eggs, add flavor and milk, and mix in the crumbs. Keep this filling in a cold place.

A richer filling can be made by using only half the crumbs, leaving out the milk and adding 4 ozs. almonds or nuts.

Almonds or peel may be added, or some jam or fruit may be placed in the bottom of the tarts before filling. Chocolate or cocoa may be added for other varieties.

Use the suggestions in this chapter for decorating.

German Poppy Seed Tarts.

Take 1 pt. milk, let come to a boil, and pour over 4 ozs. of poppy seed; let cool, and rub to a cream. Add 6 ozs. sugar and 3 eggs. Fill into tart forms lined with puff paste and bake. Dust with powdered sugar and serve.

Metropolitan Tarts.

Line tart molds with short or puff paste and almost fill mold with pastry cream. Take some soft macaroon paste, spread over the cream and bake. When baked ice pink and sprinkle with cocoanut.

Floradora Tartlets.

Line the tarts with short paste and fill with Floradora mixture (see pies) and bake. Decorate with pink colored meringue; sprinkle with cocoanut, and put in the oven for a minute to color.

French Tarts.

Darioles.
Merlitons.
Fanchonettes.

are the French names for small cream and fruit tarts.

The Darioles are made similar to the Saratoga tarts, the only difference being that powdered macaroons are used in place of almonds.

Merlitons are made like fruit custard pies: a little preserve in the bottom filled up with custard and baked.

Fanchonettes are puff paste lined tarts, filled with a rich pastry cream; or as in some of the other tarts, some jam or jelly is filled in the bottom and cream or custard on top. After baking they may be fancifully decorated as before suggested.

Fanchonettes a la Vanille.

Fill with vanilla pastry cream.

Fanchonettes au Chocolat.

Fill with chocolate cream.

Fanchonettes aux Amandes.

Fill with almond cream.

Fanchonettes aux Fruits.

Put preserved fruit of any kind in the bottom. Fill with pastry cream and bake to a nice color. Decorate with meringue, or as your fancy dictates.

French Crumb Tart.

Line patty forms with short paste and fill with the following paste: Take cake crumbs and soak in hot milk just sufficient to soften. Let soak awhile; then break up with the hands. When cold take 2 lbs. of this soaked cake: 4 ozs. sugar, 4 ozs. butter, 2 eggs, 1 lb. currants, 1 lb. Sultanas or seeded and cut raisins, 4 ozs. chopped lemon or citron peel.

Cream butter and sugar, add the eggs, and flavor with a small glassful of rum; add the soaked cake and fruit. Fill in the forms and bake in a medium heat. Ice when baked and sprinkle with nuts, or decorate otherwise.

St. Honore Cream Tarts.

Roll out a thin sheet of puff paste or rich pie paste; cut out 3-inch discs or ovals; put on a wet baking sheet a little apart, let rest awhile. Take some cream puff paste and with a bag and plain tube make a ring on top of the cut-out pieces to form a border. Prick the center with a fork and bake in a brisk oven. When baked brush or dip the border in vanilla icing. Fill the center with sweetened and flavored whipped cream. Sprinkle with chopped and browned almonds.

French Cream Tarts, or
Frangipane Tarts.

Make like the above tarts and fill the center with plain or almond pastry cream. Decorate with French fruit glace.

Vienna Nut Tarts.

8 ozs. chopped nuts, 8 ozs. sugar, 8 ozs. butter, 8 eggs, the grated rind of one lemon.

Line tart molds with a good short paste. Separate eggs; beat the whites to a firm froth. Mix the ingredients together, adding the whites the last thing. Fill in the forms and bake in a medium heat.

English Rice Tarts.

8 ozs. rice, 6 ozs. sugar, 8 ozs. butter, 8 eggs, 1 qt. milk, 1 pt. water; flavor of mace or nutmeg.

Put rice, milk and water in a pan in the oven; cover well and let stand for about half an hour or more till the rice has taken up all the milk and water. Put on the butter; let it melt into the rice. Separate the eggs, stir yolks with sugar and flavor; mix gently into the rice so as not to break the grains, add the whites beaten firm and fill into the molds. Take a paper bag, fill with a good jam or jelly. Insert into the center of the rice and squeeze out some jam right into the middle of each tart. Bake to a nice color. Dust with sugar when done and serve hot or cold.

The tarts can be made plain without jam and less rich, and dusted with sugar and cinnamon when done.

Raisins, currants, or chopped peel, also chocolate and nuts may be added for variety.

Alexandra Cream Tartlet.

Line molds with a good short paste. Put some fruit jam into the bottom and fill half with the following paste: Take 8 ozs. melted butter free from salt, 8 ozs. XXXX sugar, 8 ozs. crushed almonds, 5 eggs. Beat sugar and eggs with the crushed almonds till light; gradually add the melted butter (which should not be hot) and beat cold to a light cream. Fill forms only half and bake in a medium heat. Brush the border of the baked tart with diluted apricot jam or syrup and sprinkle or dip in browned chopped almonds or cocoanut. Fill center in cone form with whipped cream and decorate with French fruit glace. With this filling for a basis a variety of English tarts are made. Instead of whipped cream a meringue may be used, or a cover from colored and rolled out almond paste cut with a scalloped cutter. Decorate with fondant in chocolate or other flavors. Also a butter cream decoration can be used. The shapes of the tarts may be varied, making them in ovals like a basket and attach a handle from icing, or pointed in loaf shapes. An endless variety of this kind can be created.

These tarts are known as

Princess of Wales Tarts,
Victoria Crown Tarts,

and by many other fancy names.

Other tarts can be made in a large variety in a way similar to baking patty cases in two pieces. Take a short paste, roll out and cut out bottoms, cut rings of the same paste and put on the bottom to form a border, and bake. Or cut a bottom from short or puff paste and put on a border from a firm almond paste or a meringue paste, or a firm jumble paste with bag and star tube, and bake. After baking the center may be filled with jams, creams, marshmallow cream, or with preserved or fresh fruit, and further decorated with various icings and jellies.

Simple Syrups

A: 16 lbs. granulated sugar, 4 qts. water.

B: 12 lbs. granulated sugar, 4 qts. water. Mix sugar and water. When melted add ½ teaspoonful of powdered alum, or a little tartaric acid, or some lemon juice. Let come to a boil and take off the fire. Strain through a cheesecloth or flannel bag, and put away for use.

Fruit Syrups.

Use very ripe fruit. Mash and squeeze through cheesecloth. Add to each gallon of fruit juice 8 lbs. sugar; or 1 lb. of sugar to each pint of juice. Stir and dissolve the sugar and let come to a boil. Remove from the fire, let cool, then skim and bottle. The bottles should be perfectly dry and clean. Dip the corked bottles in melted paraffine and put away.

The syrup may be made less expensive by adding 1 gal. of water, 8 lbs. sugar and 1 oz. tartaric acid before boiling; and bottle as usual.

Imitation Fruit Syrups

are made by simply adding flavoring of essential oils and coloring, also adding enough tartaric acid, which would be about 1 oz. to the gallon of simple syrup.

Chocolate Syrup

is made by dissolving from 6 to 12 ozs. powdered or grated bitter chocolate with ½ pt. of boiling water, which will make a paste; then add 5 lbs. granulated sugar, stir and mix with the chocolate; then add gradually 2 qts. of water, set on the fire and let boil about 3 minutes. Let stand, and when cold add vanilla flavor, stir and strain and put away for use.

Caramel Syrup.

FOR FLAVORING AND COLOR.

Put 3 lbs. granulated sugar with 1 pt. of water on the fire; when boiling add a pinch of tartaric acid. Wash down the sides so the fire does not burn the sugar on the sides. Let boil till the sugar turns yellow and begins to smoke. Watch closely and get ready 1 pt. of water; when the sugar turns a dark brown add the water carefully, because it will boil up quickly. This will reduce the sugar to a syrup; let boil till all the sugar is dissolved, strain and bottle for use.

Fondant Icing.

Take 6 lbs. sugar and 1 lb. glucose; add 1 qt. water, let boil in copper kettle till it reaches the soft ball degree, which is 242 degrees Fahrenheit (and can also be ascertained by dipping the finger in cold water, then in the boiling sugar, and quickly back again in the water). If the sugar has the desired degree it will form a soft ball if rolled between the fingers. Pour the sugar at once on the wetted marble slab. Let cool and work with the spatula. When the mass begins to get creamy work it well and let rest, covered, for ½ an hour to soften. Then work it smooth with the hands and put in jars, cover with a damp cloth.

When wanted for use, put some of it into a small saucepan, add what flavor and color you wish it to be. Set this pan in another pan with hot water and stir it till it is all melted. Let get only warm, not hot. Use the icing quickly, because it sets and dries rapidly.

Imitation Fondant Icing.

Take simple syrup, warm it and mix with XXXX sugar; color and flavor into a smooth icing, not too warm, use like fondant. If the icing is too transparent for this purpose, add a little white icing. The same icing can be made with hot water, but the syrup gives a better gloss.

Plain Water Icing

is made in the same manner. A cold mixed icing does not dry as readily as the warm icing.

Chocolate may be added to hot icing for **Chocolate Icing.**

Fruit juices or fruit syrups may be used for **Fruit Icing.**

Marshmallow Icing and Filling.

(SEE FORMER CHAPTERS.)

Chocolate Icing can be made more or less expensive, by using ready-prepared chocolate icings, which contain a cheap grade of chocolate with coloring added, but which possess very little flavor.

Boiled Chocolate Icing.

Take 6 ozs. chocolate, 2 lbs. sugar, and boil with ½ pt. water till it forms a thread between the fingers. Take off the fire and stir till it forms a skin on top. Stir till blood warm and use at once.

Another way is to dissolve 4 ozs. chocolate in a pan set in hot water like fondant; add a little water and stir in about 1 lb. of XXXX powdered sugar and add flavor, thin up with 1 egg white and use warm. Do not overheat chocolate, as it will lose the shine.

Caramel Cream Icing.

Take warm milk or cream, stir in XXXX sugar and add some caramel syrup to make a smooth icing; use warm. The same icing can be made with warm water and caramel syrup and a little melted butter.

Maple Icing

can be made from maple syrup, like imitation fondant icing.

Maple Syrup

is made by dissolving 12 lbs. maple sugar and 1 lb. glucose in 1 gal. water, and let come to a boil. Use like other syrups.

Royal Icing.

Take from 3 to 4 whites of eggs to 1 lb. of XXXX powdered sugar, a very small pinch of cream of tartar. Put in china bowl and beat with one or two small spatulas (one in each hand) till it can be drawn to a point which retains its shape. At this point it is used for ornamenting. For icing it is made with a little more white of eggs and is only beaten till white and creamy, but still soft and flowing. Keep well covered with a damp cloth to prevent drying.

Vienna Cream Icing.

Butter Icing.

This icing may be used for filling and icing. Take fresh white country butter without salt or wash free from salt before using.

Take 1 lb. butter, 1½ lbs. icing sugar; rub to a cream with 3 whites of eggs, or 4 tablespoonfuls of whipped cream. Flavor and color to suit—maraschino, rum, vanilla extract, etc.

For **Chocolate Cream Icing** add powdered cocoa. This icing is used in many ways. (See decorating of tarts.)

Pastry Cream Filling.

A: 1 qt. milk, 10 ozs. sugar, 2 ozs. butter, 3 ozs. cornstarch, from 6 to 10 yolks.

B: Use water instead of milk; 3 to 5 yolks. Let cool and flavor with vanilla. Prepare like for cream pies.

Orange Filling.

Lemon Filling.

Both fillings can be made alike, using lemons or oranges.

A: ¾ lb. sugar, ½ pt. water, 12 to 16 yolks, 2 ozs. cornstarch, 2 ozs. butter, 4 oranges or lemons, grated rind and juice.

B: 1 pt. milk, 5 ozs. sugar, 4 yolks, 1 oz. butter, 1½ ozs. cornstarch, grated rind and juice of 2 lemons or oranges. Prepare both mixtures like for lemon cream pie.

Pineapple Filling.

1 pt. grated pineapple, 8 ozs. sugar, 2 ozs. butter, 4 yolks, 1½ ozs. cornstarch, juice of 1 orange. Mix all the ingredients, put on the fire and stir till it thickens.

Almond Filling.

A: 8 ozs. almond paste, 4 ozs. browned and crushed almonds, 8 ozs. sugar, ½ pt. milk, 2 ozs. butter, 6 eggs, vanilla or grated lemon for flavor. Soften the paste with the milk, put all together on the fire and stir till it thickens.

B: Add to 1 pt. pastry cream 4 ozs. of crushed and browned almonds, or crushed macaroons.

Nut Creams.

A: Add 4 ozs. of crushed nuts to almond filling **A** or **B**. Leave out the browned almonds.

For **Chocolate Nut Creams** add from 2 to 4 ozs. powdered cocoa to the filling while warm. Flavor vanilla.

A quickly-made filling can be made from stale crushed macaroons and cake crumbs. Take ½ lb. butter, ½ lb. XXXX sugar and rub it light, add a little milk and ½ lb. of crushed macaroons or cake crumbs mixed with a few crushed nuts. Flavor almond or vanilla.

Add chocolate for chocolate filling.

CAKE BAKING.

A good winter wheat flour is generally used for cake baking, and to some cakes an addition of some strong spring flour is required.

Baking powder should be sifted with the flour; also cream of tartar. Soda should be dissolved in the milk. Some baking powders cause the cakes to dry in baking. (A good **Home-Made Baking Powder** can be made by taking 2 parts of soda, 5 parts of cream of tartar, 1 part of cornstarch. All the parts are powdered and well sifted together and put in airtight cans.) The sugar should be dry and well sifted.

A good tough butter makes the best cream and the lightest cake. Salty butter should be washed.

When mixing the cake it is best to have all the materials ready which go in the mixture. Put the sugar and butter in the bowl. The butter should be soft, but not oily. Cream sugar and butter light before adding the eggs. Have the eggs cold, add a few at a time and work them in gradually, till they are all worked in. If the mixture gets too thin and loses its light texture while mixing, add a handful of flour and beat it in with the remaining eggs. In warm weather the butter may be creamed with the flour. The eggs should be separated, yolks and sugar well beaten, mixed with the flour and butter cream, and the whites beaten firm should be added last.

This process may be used also with substitutes, butterine or vegetable compounds.

In many cake mixtures where only the whites of eggs are used, one-half of the whites may be creamed in with the butter, the other part of the whites beaten firm and added after the flour. Butter and eggs are added to the cakes to enrich and lighten the mixtures.

If a cheaper mixture is required, more milk and flour is required with the addition of baking powder to lighten the mixture, and the less of the butter and eggs are used, the more flour, milk and baking powder is required to hold up and lighten the cakes.

Many bakeries use butter substitutes and oil for cakes and yet make very good cakes. The difficulty with substitutes lies in the creaming; they cannot be creamed very light by hand, but cream up well in a machine, and these machines are used in all large bakeries. When oil is used, the oil is creamed up with half of the flour, and the eggs and sugar are beaten in gradually after being well beaten together, the milk and flour and flavor is added. Oil will make a softer mixture, but the goods get firm and of the right consistency in baking.

Pound Cakes.

A: 3 lbs. sugar, 2½ lbs. butter, 3 lbs. flour, 3 pts. eggs, ⅛ oz. baking powder. Flavor mace and lemon.

B: 2 lbs. sugar, 1 lb. and 14 ozs. butter, 1 qt. yolks, ¼ pt. milk, 2¼ lbs. flour, ¼ oz. baking powder.

C: 3½ lbs. sugar, 2 lbs. oil or compound, 1½ pt. of eggs, ½ pt. milk, 4 lbs. flour, ½ oz. baking powder. Vanilla or lemon flavor.

Cream sugar and butter until light, add the eggs gradually, a few at a time, then add milk and flavor, and mix in the flour. Mix in lightly but fully and put in pans.

Bake the pound cake in square tins or in wooden frames lined with paper. Bake in about 250 degrees Fahrenheit (No. **C** in 300 to 350 degrees Fahrenheit). Fruit may be added from 2 to 3 lbs. to the mixture to make a rich **Sultana, Citron** or **Currant Cake.** They may be iced and sold cut in squares.

Spanish Pound Cakes.

3 lbs. sugar, 2 lbs. butter, 1 qt. yolks, 1 qt. milk, 2½ lbs. flour, ¾ lb. cornstarch, ½ oz. soda, 1 oz. cream of tartar. Mix and bake like pound cake and bake in the same heat.

Plain Cakes.

A: 1½ lbs. sugar, 1 lb. butter, 1 pt. eggs, 1 pt. milk, 2¼ lbs. flour, 1¼ ozs. baking powder.

B: 2 lbs. sugar, 1 lb. butterine, 6 eggs, 1 qt. milk, 4 lbs. flour, 3 ozs. baking powder.

These two cake mixtures may be used for a stock mixture to make sheet cakes, layer cakes, etc., or, by adding fruit or nuts, may be made into fruit or nut cakes.

White Cakes.

Lady Cake.

A: 2 lbs. sugar, 1½ lbs. butter, 1 qt. of egg whites, 2 lbs. flour, ¾ oz. baking powder, vanilla flavor.

B: 3 lbs. sugar, 2 lbs. butter, 3 pts. of egg whites, 3 lbs. flour, 1¼ ozs. baking powder, vanilla.

Cream butter and sugar with half the whites; add the flour and then mix in the other whites beaten to a firm froth. Mix well and bake in medium heat.

Plain White Cakes.

A: 2½ lbs. sugar, 1½ lbs. butter, 1½ pts. whites of eggs, 1¼ pts. milk, 3 lbs. flour, 1½ ozs. baking powder, vanilla extract.

B: 2 lbs. sugar, 1 lb. butterine, 1 pt. egg whites, 1 qt. milk, 3¼ lbs. flour, 2¼ ozs. baking powder, vanilla extract.

Cream butter and sugar, add the whites half beaten, then milk and flour.

The lady cake mixtures can be made into white fruit cake by adding from 2 to 3 lbs. of sultanas, currants or citron; also a mixture of the fruit candied cherries, and almond may be added for fancy cake.

The plain white mixtures may be made into marble cake, loaf cake, nut cakes, and also into layer cake.

Butter Sponge Cake.
Genoise Cake.

A: 1½ pts. whites of eggs, 1¾ pts. yolks, 3 lbs. sugar, 2¼ lbs. flour, 1 lb. butter. Stir yolks light with 1 lb. of the sugar. Beat the whites firm, adding a handful of sugar; beat in well, add yolks and the other sugar, mix gently, fold in the flour, and, last, add the butter melted.

B: 16 eggs, 1 lb. sugar, 1 lb. flour, 4 ozs. butter. Put eggs and sugar in kettle, set in hot water, beat till blood warm, take off the fire, beat till firm and light; beat cold in cold water, add flour, and, last, add the butter melted. (These cakes should be got in the oven quickly after being mixed.) Flavor with lemon or vanilla.

Bake these cakes in wood frames, or in paper-lined pans, or in layers.

Plain Sponge Cake.
Savoy Cake.

A: 1 lb. sugar, 1 lb. flour, 1 pt. eggs, ½ pt. yolks, flavor. Make like butter sponge cake, **B**.

B: 1 lb. sugar, 1 lb. flour, 10 to 12 eggs, flavor. Make like **A**; or separate the eggs, stir yolks and sugar, beat whites firm, add yolks, flavor and flour, without making a warm mixture.

The above can be made in a variety of cake by adding flavor of different kinds, or adding different kinds of nuts, or almonds.

White Sponge Cake.

Take 1 lb. sugar, 1 lb. egg whites, ¾ lb. flour, and flavor. Beat the whites firm, add sugar and then the flavor and flour. When cold, ice with any suitable icing. This mixture is improved by adding 1 teaspoonful of cream of tartar, and may be baked like Angel Cake.

Ladyfingers.
Savoy Biscuits.

A: 2 lbs. sugar, 1½ pts. eggs, 1 pt. yolks, 1 lb. spring wheat flour, 1 lb. winter wheat flour.

B: 2 lbs. sugar, 2 lbs. flour (winter wheat flour), 24 eggs, flavor.

Beat these mixtures warm and cold like for sponge cakes.

Ladyfingers.
(COLD MIXTURE.)

14 whole eggs, 4 yolks, 1 lb. sugar, 1 lb. and 1 oz. of half spring and half winter wheat flour; vanilla. Separate the eggs; stir the 18 yolks with a part of the sugar, beat the 14 whites firm, add the powdered sugar gradually, add the yolks and flavor, and carefully fold in the flour.

Put the mixture in the bag, not too much at a time, and lay out the fingers on paper as quick as possible. Sift over some powdered sugar and put on pans. Bake the ladyfingers on double pans in a good heat of about 400 degrees. (Bake in dry heat. Steam causes them to crack.) Let cool and turn the fingers over on the table, wetting the paper on the under side, and stick two together.

Angel Cake.

For these cakes the pans should be free from grease, and the cake should stick to the pan when baked. After baking, the pans are turned upside down on the table and left to cool. This prevents the cakes from shrinking. When cold, loosen the sides, or run a knife blade around the side, knock the pan on the table and the cake should drop out.

Small 1 and 2-lb. cakes should bake in from 15 to 20 minutes in a heat of 300 deg. Fahr.

A: 1 qt. whites, 2 lbs. sugar, 14 ozs. flour, 2 ozs. cornstarch, ½ oz. cream of tartar, vanilla.

B: 1 qt. whites, 1¾ lbs. sugar, 18 ozs. flour, 2 ozs. cornstarch, ½ oz. cream of tartar, vanilla.

Mix flour, starch and two-thirds of the sugar, sift together. Beat whites firm; beat in one-third of the sugar and the cream of tartar, add flavor and mix lightly but fully the other flour and sugar; fill mold ¾ full and bake.

These mixtures may be colored pink and flavored with rose, strawberry or raspberry, and iced in different colors and flavors.

Chocolate Angel Cake.

1 qt. whites, 1¼ lbs. sugar, 12 ozs. strong flour, 2 ozs. powdered cocoa, vanilla flavor, ½ oz cream of tartar. Make like other Angel Cake.

Sunshine Cake.

1 qt. of whites, 1¾ lbs. sugar, 1¼ lbs. flour, ½ oz. cream of tartar, from 15 to 25 yolks, vanilla or lemon flavor.

Make like Angel Cake. Stir yolks with a little sugar and add to the beaten whites before adding the flour, and bake like Angel Cake.

Fruit Cake.

A: 2 lbs. sugar, 2½ lbs. butter, 2½ lbs. flour, 1 qt. eggs, 3 lbs. currants, 2 lbs. sultana raisins, 1½ lbs. citron, 1 lb. orange and lemon peel, 1 lb. of cut or sliced almonds, 1 grated nutmeg, 1 oz. mixed spices, ½ pt. brandy or rum.

Soak the prepared fruit with the brandy. Cream butter and sugar as for pound cake. Mix in the flour, and when half mixed add the fruit.

For heavy cake mix the fruit well so it is coated with the batter. Pack well down in the pan to make it solid to prevent the batter from running to the bottom. Wash the top with water. Large cake should have two or three thicknesses of paper. Bake from 2½ to 3 or 4 hours, according to size, in 250 to 270 degrees Fahrenheit. Heavy fruit cake is best when from 1 to 4 months old.

Fruit Cake.

(PLAIN.)

B: 1 lb. and 6 ozs. sugar, 1 lb. butterine, 3 lbs. flour, 1½ ozs. baking powder, 5 eggs, scant quart of milk, 1 lb. currants, ½ lb. raisins, ½ lb. citron, flavor or spices. Bake in 350 degrees Fahrenheit.

(For other fruit cake see Pound Cake mixtures.)

Molasses Fruit Cake, and Ginger Bread.

Improved methods of refining sugar have developed to such a point, that most all of the sugar is taken from the molasses, and nothing but a thin syrup called blackstrap, is left. This syrup is blended with glucose, but cannot be used like good rich molasses. Better to use the thin blackstrap and add more sugar to the recipes, or try to procure the genuine N. O. or Porto Rico molasses, which still contains more sugar. (Under the pure food law blends cannot be sold as the genuine article.)

Molasses Fruit Cake. Fruit Ginger Bread.

A: ¾ lb. of brown or A. sugar, ¾ lb. of lard or oil, ½ lb. currants, ½ lb. sultanas, ½ lb. of citron and orange peel cut fine, ½ lb. of almonds cut in shreds, 1 qt. N. O. molasses, 3½ lbs. flour, 1 oz. ground ginger, 1 oz. spices, ½ oz. soda.

Rub the lard or oil in the flour, make a bay in the center, put in sugar and spices. Dissolve soda in a little milk and add to sugar. Heat the molasses and mix with sugar and flour and mix with the fruit. Bake in square tins lined with greased paper; press flat and wash with milk; bake in slow heat 250 to 300 degrees Fahrenheit.

B: ½ lb. sugar, 1 qt. molasses, ½ oz. soda, 1 lb. lard, 5 lbs. flour, 4 eggs, 2 ozs. mixed spices, 4 lbs. currants, 3 lbs. raisins, ½ lb. citron, 1½ pt. or more of milk. Mix without heating molasses. Bake about 2 hours. Do not touch the cake while baking, until it has baked for over one hour. Bake in 250 degrees Fahrenheit.

Ginger Bread.

A: 1 lb. sugar, 1 lb. lard, 3 lbs. flour, 1 qt. molasses, 1 pt. milk, 8 eggs, 1 oz. soda, 1 oz. ginger, 1 oz. mixed spices, little salt.

B: 1 qt. molasses, ½ lb. lard or 6 ozs. oil, 1½ ozs. soda, 1 qt. milk or water, 3½ lbs. flour, 4 eggs, 1 oz. ginger, 1 oz. mixed spices, little salt.

For A, cream lard and sugar, add molasses, the soda dissolved in milk or water; add flour and beat in the eggs.

For B, rub oil or lard in the flour and mix the other ingredients as for **A.** Bake in medium heat.

White Fruit Cake.

Add to Lady Cake mixtures **A** or **B** 4 oz. more of flour and from 2 to 3 lbs. of mixed fruit. You may add almonds or French fruits for fancy fruit cake.

Nut Cakes.

From the best and the plain pound and white cake mixtures all kinds of nut cakes can be made. Take from 1 to 4 ozs. of chopped nut meats to each pound of batter, and when the cakes are iced sprinkle with chopped nuts before the icing gets dry, or use half walnuts or pecans or split almonds for the top. Chocolate, caramel, or vanilla icing is best suited for nut cakes.

Layer Cakes, Yellow.

A: 1½ lbs. sugar, 1 lb. butter, 1 pt. yolks, 1 pt. milk, 22 ozs. flour, 6 ozs. cornstarch, ¾ oz. cream of tartar, ⅓ oz. soda or 1 good oz. baking powder. Flavor lemon or vanilla.

B: 2 lbs. sugar, 1 lb. butter, 20 eggs, 1 pt. milk, 3 lbs. flour, 2 ozs. baking powder, flavor.

C: 2½ lbs. sugar, ½ lb. butter or lard, 8 eggs, 1½ pt. milk, 2½ lbs. flour, 1½ ozs. baking powder.

White Mixtures.

A: 1¼ lbs. sugar, ¾ lb. butter, ¾ pt. milk, ¾ pt. egg whites, 1½ lbs. flour, 1 oz. baking powder.

B: 1½ lbs. sugar, ½ lb. butter, ¾ pt. whites, ½ pt. milk, 1½ lbs. flour, 1 oz. baking powder, vanilla flavor.

Work mixture like for pound cake.

NOTES ON LAYER CAKES.

I will say here that all the pound and white cake mixtures and the sponge cake mixtures can be used for layer cakes, and a thin cake requires a stronger heat to bake than a thick cake. Layer cakes are put together in two or three layers. The fillings are many, fruit jams, jellies, butter creams, icings, and cream fillings are used, also creams and icings are mixed with nut meats, figs, dates, etc. Nut cakes made in layers form another variety. The various water icings may be mixed with fruit syrups and colored to be in harmony with the fruit. Egg icing and fondant are mixed with nuts or candied fruits chopped fine and used. One other variety is the marshmallow icing mixed with nuts or fruits. For the lunch room the cakes may be baked in large sheets, two put together and iced in one whole sheet, and the cake may then be cut up into suitable pieces for sale. For the best trade the cakes may be cut in squares before icing and each piece iced separate and decorated more fancy when the price permits.

Special Layer Cakes and Tart Cakes

Lady Baltimore Cake.

Bake white layer mixture **A** with flavor of rosewater. Make the cake in three layers. To make the filling and icing put 1½ lbs. of granulated sugar to boil with ½ pt. of water. Let boil till it threads between the fingers. Then pour it over the firm beaten whites of four eggs, stirring constantly. To this icing add 4 ozs. of figs cut in thin shreds, and 6 ozs. of chopped nuts. Pecans are best. Fill the cakes and ice top and sides.

Vienna Cream Cake.

Bake three layers from short paste **A** very crisp and thin; fill with Vienna cream icing. Ice with chocolate or maraschino flavored icing. Decorate with half walnuts or pecans.

Vienna Almond Cake.

Bake three layers from butter sponge mixture **A**. Fill with a cream icing with crushed almonds for the filling. Spread over the cake a not too soft macaroon paste and cover this with a pink-colored maraschino icing. Decorate with fruit.

Orange Layer Cake.

Bake layer from butter sponge **A**. Fill with orange cream or with an icing made from grated orange rind and juice. Ice in orange color and flavor. Decorate with slices of small oranges which have been split in its natural quarters and have been dipped in caramel or fondant.

Prince Henry Layer Cake.

Bake layers in square tins: Take 1¼ lbs. sugar, ½ lb. butter, ½ pt. yolks, ½ pt. molasses, 1 pt. buttermilk or sour milk, 1 oz. soda, 1 lb. finely-chopped fruit, raisins, currants, citron, lemon peel and orange peel; ¾ oz. ground mixed spices (consisting of cinnamon, allspice and cloves); 2 lbs. flour, use half spring flour. Fill with soft icing mixed with chopped nuts. Ice with white or caramel icing. Decorate with half pecans or walnuts.

Marshmallow filling and icing, also other boiled icings, are very nice with this cake.

Devil's Food Layer Cake.

Put ½ lb. bitter chocolate and 1 lb. sugar in double kettle on the fire, and add gradually 1 pt. milk; stir till it thickens and stir smooth. Cream 1¼ lbs. sugar and ¾ lb. butter and ¾ pt. yolks. Add ¾ oz. soda and 1 pt. sweet or sour milk. Then add the cooled chocolate mixture, vanilla, and 2 lbs. flour. Bake in square or round layers. Ice and fill with a boiled icing or ice chocolate. Decorate with nuts. These cakes may be baked as a loaf cake, or on paper and rolled up like a jelly roll.

This cake has found much favor in families when filled and iced with a boiled icing similar to Lady Baltimore Cake. This icing is practically an Italian meringue, but very few cooks or bakers are acquainted with these icings.

Prepare the icing as follows: Take 2 lbs. of granulated sugar and put in a saucepan on the fire with ½ pt. of water. When it comes to a boil add a good pinch of cream of tartar; let boil quickly to 240 degrees, or as soon as the boiling sugar forms a very soft ball when tested by dipping one finger in cold water, dip into the sugar, and quickly back into the water.

Beat ½ pt. of whites to a firm froth while the sugar is boiling, and pour the hot sugar slowly in the whites, beating constantly while doing so. Add flavor of vanilla or orange flower extract, and beat till the mixture cools and thickens. Use while still warm for filling and icing. Sprinkle top and sides with chopped nuts, or use half pecans or walnuts for decorating.

The icing will seem to be rather soft, but will harden in about thirty minutes, except in damp weather. Insufficient boiling causes the icing to stay sticky. Too much boiling causes it to become too dry. A little experience will soon teach the proper degree.

Grand Duchess Cake.

Bake white layer cake mixture and fill with a thick layer of the following mixture:

Take 1 lb. each of seeded raisins, figs, citron, walnuts, and blanched almonds. Chop all very fine and mix with a boiled icing made like for Lady Baltimore with 1 lb. of sugar and the whites of 4 to 5 eggs; add the juice of 2 lemons and 3 oranges, and a little brandy or rum. Mix to be rather firm. The cakes may be iced vanilla or caramel with a few chopped nuts added, or halves of nuts may be used for decorating.

Spiced Layer Cakes.

¾ lb. sugar, ½ lb. butter or lard, 2 lbs. cake crumbs, 1½ lbs. flour, 1 pt. molasses, 8 eggs, ½ oz. soda, ¾ lb. mixed fruit chopped fine, currants, sultanas, citron, and orange peel;

teaspoonful allspice and cinnamon, a little milk to mix smooth. Bake in layers; put two together with cream, chocolate, or caramel icing. Ice and decorate with a few nuts.

Marshmallow Nougat Cake.

Bake thin layers from ladycake mixture. Mix into the marshmallow icing some finely-chopped nuts. Use this for filling and icing.

Tutti Frutti Nougat Cake.

Mix marshmallow icing with finely-cut French candied cherries, apricots, pineapple and Angelica and use for filling and icing.

Other pleasing combinations can be made by using two or three different kinds of cake, spice or chocolate, one yellow and one white layer cakes, etc., etc.

Jelly Roll.

A: 1½ lbs. sugar, 1½ lbs. flour, 1 qt. eggs, flavor.

B: 1 lb. flour, 1 lb. sugar, 1 oz. baking powder, 12 eggs.

C: ¾ lb. sugar, 4 ozs. butter, ½ pt. yolks, ½ pt. milk, 1 lb. flour, 1 oz. baking powder.

D: 14 ozs. sugar, 4 ozs. butter, 18 ozs. flour, 1 oz. baking powder, 7 eggs, ½ pt. milk.

Mix **A** and beat warm and cold like butter sponge cake.

B, C, D: Rub butter, eggs and sugar; add milk and mix like other cakes.

Spread the mixture on paper, bake in a good heat, spread with jelly and roll up warm. A good chocolate roll can be made from the devil's cake mixture.

A variety of rolls can be made by using the different cream and nut fillings. The roll may be iced with different icings and rolled in chopped nuts or cocoanut. These fancy rolls are named **Swiss Roll, Paris Roll, Princess Roll, Floradora Cream Roll, etc.**

SMALL CAKES AND PASTRIES.

For the lunch room these cakes should be made of such a size, or the slices cut large enough to sell one cake or slice for one order. These cakes are very good sellers, and I think they should be made as much as possible from the best materials and of good quality. They should be made neat and attractive and not too large. Quality should be put before quantity.

Poor materials always show more or less in the goods, and patrons of a discerning taste soon find out the difference. Poor and cheap goods may appeal to a few, but good goods appeal to everybody's taste, and quality will win out in the end.

For cakes which are filled after baking and which contain cream fillings, it is best not to fill more than required for one meal. It is better to fill them in small batches, as they are sold. The cakes stay more crisp, and they look and taste better freshly filled. Icings also lose much of their good looks when standing for some time.

Boston Cream Puffs.

Eclairs.

Make the cream puff paste. Drop out on greased and dusted pans with bag and plain tube in the size of large drops; brush over with egg-wash and bake in 400 degrees Fahr. When done cut on the sides and fill with pastry cream; or cut a round piece off the top and fill with whipped cream or marshmallow cream.

Dress the eclairs on the pans in large finger shapes; wash and let stand a little while before baking, and bake in a slower heat than the puffs. Fill with cream and ice chocolate, caramel, vanilla, etc.

Othellos, or
Africans au Chocolate.

Bake large drops from plain sponge cake mixture on greased and dusted pans or on paper; let stand to dry; scoop out a part of the bottom of each drop, fill with pastry cream, put two together and ice chocolate.

Desdemonas.

Bouchees des Dames.

Fill like Othellos, ice white with fondant or royal icing; put on pink cheeks with carmine.

Easter Eggs.

Lay out the cakes in half egg shapes; bake, let cool and fill with cream, lemon or orange filling, etc. Put two together; ice and decorate like Easter eggs.

English Day Dreams.

Bake a light sponge cake mixture in cup cake forms. When baked and cool cut off the tops; remove a part of the crumb from the center; fill with good pastry cream, nut cream, or sweetened whipped cream. Ice the top with chocolate or other fancy icings, or decorate it with a different colored icing or with nuts and butter cream icing.

Virginia Cream Cakes.

Bake small sponge or plain cakes in muffin rings on papered pans. When baked let cool and remove a part of the crumb from the center, fill with pastry nut cream, and with bag and tube pipe a ring of meringue, leaving an opening in the center. Fill the opening with fruit jam or jelly, sprinkle with chopped nuts or browned almonds.

Meringue Slices.

Cut sponge cake baked in sheets into strips three inches wide, sandwich two together with jam or jelly. Jelly the top and cover with a thick meringue. Bring it up from the sides to form a point. Dip the knife in hot water and cut in squares; cut down and bring up straight, setting the pieces apart. Dust with sugar and brown lightly in the oven.

The slices may be filled with nut cream, meringued half round, dusted with sugar and browned, and iced over with chocolate and cut in slices.

Cream Rolls.
Cornucopias.

Roll out puff paste to ⅛ inch. Cut in strips 1 inch wide and from 8 to 10 inches long. Roll on cream roll sticks, dip in granulated sugar, and let stand a while before baking. Cornucopias are rolled on conical tubes or sticks. Bake in a medium heat. Fill with pastry cream or whipped cream, or with meringue, flavored vanilla.

Cream Slices,
Napoleons, Etc.

For slices the paste is best when a day old. This makes it bake up evenly. The puff paste may be baked in whole sheets, or baked in strips and two or three sheets or strips put together with cream filling, or cut, and each strip filled and put together.

These are a variety of combinations which are all very popular.

Roll out two or three thin sheets of puff paste, prick all over, mark half through in strips about four inches wide as long as the pan. Bake slow and carefully, in order to be crisp. Put two or three together with pastry cream, or spread one layer with fruit jam or jelly and one layer with pastry cream, or fill with almond or nut cream. Ice with vanilla water icing, cut in 2 by 4-inch slices, decorate each piece with cherries and angelica, or sprinkle over some browned chopped almonds or nuts while the icing is soft. Ice a few slices with chocolate or caramel cream icing, and decorate with whipped cream.

Macaroon Cream Slices.

Take ¾ lb. almond paste, 3 eggs, ¼ lb. butter, ¼ lb. sugar, the grated rind of ½ an orange, 2 ozs. finely chopped citron, 3 yolks and a little powdered cinnamon, and make a paste. Roll out some puff paste scraps ⅛ inch thick, then place on top of this some of the almond paste composition about ⅛ inch thick. Leave a margin of ½ inch all around. Wash with egg and place one of the sheets of puff paste on the top, and press down the sides. Wash the top with egg-wash; prick with fork, and mark in lattice form. Bake in a slow oven carefully, let cool. Cut in slices, which may be iced or dusted with sugar.

Monte Carlo Slices.

Make like the macaroon slices. Put on a very thin layer of macaroon paste. Cover the paste with stewed and drained raisins. Cover with another sheet of puff paste; bake and ice. Cut in slices when cold.

Jelly Slices.

Roll out one thin layer of puff paste. Spread with raspberry jam; over the jam put on a thin macaroon paste in lattice form with bag and plain tube. Bake and cut in slices. Decorate with strips of icing following the lattice of macaroons. A similar slice may be made by using a short paste in place of puff paste, and cut while warm.

Opera Nut Cream Slices.

Bake as for cream slices. Make a caramel cream icing with XXXX powdered sugar; mix with chopped walnuts or pecans, spread between, and on top of strips. Cut, and decorate with a scroll of chocolate icing.

Rissoles.
Turnovers.
Gates Ajar.

For rissoles roll out puff paste in a thin sheet; cut out rounds or ovals with a scalloped cutter; wash with water. Place some fruit jam in the center, fold over, and press the sides together. Brush over with egg-wash and bake. Ice or decorate with royal icing and fruit jelly.

Turnovers are made like rissoles. Cut in squares or rounds; bake with a little filling, or without any filling, because they puff up better without. When done split and fill; or use a bag. Push the tube in the paste and squeeze in some filling, consisting of marmalade, jelly or cream.

Gates Ajar are made like turnovers, cut in squares, filled with jam, folded in triangles and baked.

Coventry Puffs.

Roll out as for turnovers; cut in squares, put some jam in the center, fold the four corners to the center. Then cut out a small ring; put on top to join the corners; wash with egg and sprinkle with sugar and bake. Place a little bright jelly in the ring when done.

Banbury Puffs.

Make like rissoles; fill with the mixture below, wash and lay in coarse sugar and bake in a moderate heat.

Banbury Meat, A: Cream ½ lb. butter, 1 lb. sugar, ¾ lb. flour. Mix with ½ lb. finely chopped citron and orange peel, ½ oz. of mixed spices and 2 lbs. of currants.

Banbury Meat, B: Take cake crumbs, moisten with jelly and syrup; add some currants and chopped peel; add some spices and a little butter, and make it more or less rich or poor, as you wish it to be. Keep in a jar for use.

Eccles Cake.

This cake may be made in one whole sheet, baked and cut in squares after baking, or in single round or square cakes.

Roll out one thin sheet of puff paste. Cover with Banbury meat, or use a not too juicy mince meat, about ¼ inch thick. Cover with a second sheet. Mark in squares, wash and bake. Dust with powdered sugar.

The other way is to cut rounds or squares, wash, and put on pans; place some meat in center, cover with another round or square piece of paste, press down the sides well; wash with egg-wash, prick with fork or docker, and bake.

I would suggest here that a variety of fruits, jams and creams may be made into slices or small cakes in this manner. A ¾ puff paste, or a good pie crust or short crust may be used. The cakes require less fruit or filling than pies, and are more profitable to make for the lunch room.

French Pastry Cakes.

A: Roll out good, firm puff paste about ½ inch thick; cut from it 3-inch broad strips. Cut these strips in ¼-inch bars, lay these in granulated sugar on the cut side, then lay the sugar side on a very clean pan slightly greased and bake in a quick heat. They will spread to about 1½ inches. Set them together with a firm apricot jelly or jam on the unglazed side. Ice with a strip of fondant and put on half a nut or almond.

B: Cut out circles as for rissoles. Wash and put some jelly in the center; wash and fold over. Lay in granulated sugar on one side and put the sugar side down on the pan. When nearly baked and glazed on the under side, dust them quickly with powdered sugar on top; set on a double pan to glaze on top. They are then ready to serve.

C: Roll out puff paste and cut out circles three inches in diameter, ⅛ inch thick. Cut a slit in the center. Thru this slit pass a piece of cross cut paste 4 inches long, ½ inch wide, so that the cut side rests on the pan. Wash the circle with egg and sprinkle with crushed sugar and almonds. Bake, and when done coat the end pieces with syrup or apricot jam and sprinkle with sugar, or ice with fondant.

D: Cut strip about 3½ inches long and 1 inch wide. Wash, and lay in crushed sugar and almonds. Lay these over tins bent half round, crescent shaped. Bake to a nice color. When done take from the tins and put five round dots of meringue on the under side. Dust with almonds and sugar and brown lightly in the oven.

E: Cut strips 9 inches long and ½ inch wide and form in figure 8 or in an S. Put on pans and bake without washing. When done coat over with a hot apricot jelly, dust one side with chopped pistachios and sugar, the other side with almonds and sugar.

F: Roll out strips 6 inches wide, ⅛ inch thick. Cut narrow strips ½ inch wide, and plait rather loosely together. Egg-wash and lay in crushed sugar and almonds. Decorate with jelly when baked.

VARIOUS SMALL CAKES.

For the lunch room a variety of small cakes are baked in the large muffin cups, or may be baked in rings large enough to serve one cake for one order. All the given recipes for pound cake, plain cake, white and nut cakes; also the layer mixtures may be baked in the rings or cups, iced, or left plain. I give here a few as they are served in the large bakery lunch rooms.

Queen Cakes.

½ lb. butter, ½ lb. sugar, 12 eggs, 12 ozs. cornstarch, ½ teaspoon baking powder, 2 ozs. chopped citron, 2 ozs. almonds. Cream butter and sugar with the yolks; add the whites beaten, add starch and the grated rind of 1 lemon.

Roll out a thin sheet of short paste, place on a pan, set greased muffin rings on the paste close together; fill the rings half with the above mixture, and bake in medium heat. Ice vanilla.

Wilhelminas.

A: 1 lb. 8 ozs. of cake crumbs, 18 ozs. flour, 27 ozs. butter, 15 ozs. sugar, 3 eggs, 1 teaspoonful ground cinnamon, the juice of 1 lemon, a pinch of soda.

B: 1 lb. cake crumbs, ½ lb. flour, 6 ozs. sugar, 6 ozs. butter, 4 eggs, ½ teaspoonful ground cinnamon, ½ teaspoonful baking powder.

Rub the butter and flour in the crumbs and mix like cookie mixture. The first mixture is best, if set on ice for a while. Grease muffin rings and set on a pan on a thin sheet of short paste, as for queen cakes. Fill half full of the mixture and press it up on the sides of the rings. Put in the center some stoned cherries, grapes, or peaches, with a little sugar, and bake.

Jelly Cake.

Bake small cakes from layer cake mixture **A, B,** or **C,** in muffin cups. When baked spread currant jelly over sides and bottom; sprinkle with finely chopped cocoanut.

Cream Cakes.

Bake like jelly cakes. When baked cut and take a little crumb from the center; fill with soft pastry cream. Replace the cut part and dust the bottom and side with XXXX powdered sugar. Serve bottom side up.

Roman Punch Cakes, or Punch Cakes.

Bake like jelly cake. Ice with a good water icing flavored with lemon juice or orange juice and some rum.

Cup Cakes.
Drop Cakes.

A: 1½ lbs. sugar, 1 lb. butter, 1½ pt. eggs, 1 qt. milk, 3 lbs. flour, 2 ozs. baking powder.

B: 1¼ lbs. sugar, ¾ lb. butter and lard, 8 eggs, 1 pt. milk, 2¼ lbs. of flour, 1½ ozs. baking powder. Flavor with mace and lemon.

The plain cake mixtures may be also used for cup or drop cakes. Bake the cup cakes in greased cup cake molds. For drop cake drop on greased and dusted pans, sprinkle a few currants on top and bake. They may be iced or left plain. Make of a size to serve two or three for one order.

Spice Cakes.

1½ lbs. cake crumbs, 1½ lbs. flour, ¾ lb. sugar, 4 oz. lard, 1 pt. molasses, 6 to 8 eggs, 1 teaspoonful of soda, 4 ozs. currants, 4 ozs. mixed chopped peel, 1 oz. mixed spice, a little milk or water to make smooth.

This mixture may be baked in cup cake forms, and when baked, iced white or chocolate, or the mixture may be baked in one large sheet. For sheet mixture roll out a thin sheet of pie crust the size of the pan, let the paste come upon the sides, fill the spice cake mixture and bake. Ice while warm, let cool and cut in squares.

A cheaper mixture can be made by taking 1 lb. flour, 1 lb. crumbs, 6 ozs. sugar or molasses, a few currants or raisins, a pinch of soda, and mix with milk into a paste, adding some mixed spices. The bottom of the pie paste may be covered with jelly, and on the top a lattice of short paste may be put on and iced after baking.

Macaroons.

Take 1 lb. almond paste, 6 to 7 whites of egg and 1 to 4 ozs. coarse powdered sugar or half granulated sugar. Or take 2½ lbs. almond paste, 1½ lbs. granulated sugar, 1¼ lbs. powdered sugar, 2 ozs. flour, 1 pt. whites.

Work the paste smooth with a part of the whites, add some of the sugar, rub smooth again and work in whites and sugar gradually till a smooth paste is formed. The paste should not be too soft, so the drops do not run too flat. Drop with bag and tube on papered pans, bake in about 300 degrees Fahr. on double pans.

Cocoanut Macaroons.

1 qt. whites of egg, 4 lbs. powdered sugar, or ¼ part granulated sugar, 3 lbs. cocoanut, 8 ozs. flour, vanilla flavor. Beat the whites firm, add about 4 ozs. of the sugar and the flavor. Mix sugar, flour and cocoanut together and mix with the beaten whites. Mix lightly but fully and dress on paper like other macaroons. Bake in 250 to 300 degrees Fahr. Use fine chopped cocoanut or macaroon cocoanut.

Cocoanut Steeples.

Take even parts of cocoanut and powdered sugar and mix with beaten whites of eggs to make a paste which can be formed into steeples. Set on greased and dusted pans and color nicely in a quick heat.

The other way is to take fresh grated cocoanut, put in copper over the fire with the sugar, let get hot and add some whites of egg and mix into a paste. Let cool and bake like steeples.

Fancy Almond Macaroons.

For fancy macaroons make the paste firmer, using all powdered sugar. Drop out on paper with bag and star tube, decorate with fruit or almonds and let dry before baking. Make in S shape, rings, inverted fancy Cs or crescents. This paste may be used for making borders for almond slices and tarts, and set to dry for 1 hour or more before baking, to keep its shape.

Macaroon Slices.

Cut strips from the short paste **A** or **B** two inches wide, ⅛ inch thick, as long as the pans. Dress on both sides with almond paste to form a border, bake, and fill center with jam. Cover with strips of tricolored icing, cut in diamonds while warm, before the paste becomes hard.

Scotch Short Bread.

A: 1¼ lbs. butter, 2 lbs. flour, 8 ozs. XXXX powdered sugar, 2 yolks of eggs.

B: 1 lb. butter, 1¼ lbs. XXXX sugar, 3 lbs. flour, ½ oz. baking powder, 7 eggs, little nutmeg. Make into a firm paste.

For B: Add a little milk if necessary. Roll out and cut with plain round or oval cutter. Pinch the sides with the thumb and first finger, bending the notch in rope fashion or pattern. Bake in a good heat.

Cookies.

A: 2½ lbs. sugar, 2½ lbs. butter, 5 lbs. flour, 12 eggs, ⅛ oz. ammonia, lemon flavor.

B: 2 lbs. sugar, 1¼ lb. butter, 8 eggs, ¼ pt. milk, 4 lbs. flour, 2 ozs. baking powder, lemon or mace flavor.

C: 3 lbs. sugar, ¾ lb. lard, 2 eggs, 1 qt. milk, 2½ ozs. ammonia, 6 lbs. flour.

The richest mixtures are best if left to cool and stiffen in a cold place before cutting out.

The cheaper mixtures should have a good heat. Cut out with different cutters, eggwash, and sprinkle with almonds or chopped peanuts or wash and lay in granulated sugar and bake to a nice color.

Scotch Cookies or
Scotch Cakes.

A: 4 lbs. sugar, 2 lbs. butter and lard, 16 eggs, 1 pt. molasses, 6 lbs. flour, ½ oz. ammonia, 1 oz. ginger, 1 oz. vanilla extract, a little milk.

B: 3 lbs. sugar, 1 lb. butter, 1 pt. molasses, 8 eggs, ½ pt. milk, ½ oz. soda, ½ oz. ammonia, ½ oz. allspice and cinnamon, 4 lbs. flour.

Cut out like ginger snaps, wash with eggwash and bake.

Bolivars.

2 lbs. brown sugar or 1 pt. molasses and 1

lb. granulated sugar, 1 pt. milk, ½ lb. lard, 2 ozs. soda, 1 oz. ginger, 1 oz. mixed spices, 4½ lbs. flour.

Mix like cookies; cut in rounds, wash with milk and lay in granulated sugar, or egg-wash and put one raisin or split almond on top. Bake in a good heat.

Ginger Snaps.

A: 1 lb. sugar, ¾ lb. lard, 1 qt. molasses, 4 lbs. flour, ¼ pt. water, 1 oz. soda, 2 ozs. ginger and mixed spice, a little salt.

B: 1½ lbs. sugar, ¾ lb. lard, 1 qt. molasses, ¼ pt. water, ¾ oz. soda, spices, 5 lbs. flour. Mix like cookies, wash with water, bake in cool oven.

English Moss Cake.

1 lb. sugar, ¾ lb. butter, 1 qt. molasses, 1 pt. milk, 1½ ozs. soda, ½ lb. currants, ½ lb. citron chopped, both very fine, ½ oz. cloves, ½ oz. allspice, ½ oz. lemon extract, 5 lbs. flour.

Mix like cookies, let rest for some time. Roll out as for snaps, ice very thin; cut in squares or rounds and bake. Make icing by beating three whites firm or take some left over meringue and make a thin icing with XXXX powdered sugar. The icing should break nicely, to have a moss-like appearance.

Jumbles.

A: ¾ lb. sugar, ¾ lb. butter, 6 eggs, 1¼ lbs. flour.

B: 1 lb. sugar, 1 lb. butter, 10 eggs, 2 lbs. flour, a little baking powder, vanilla.

Mix like cakes. Dress on greased pans in rings or S form. Bake in medium heat.

Cats' Tongues.

1 lb. sugar, 1 lb. butter, 1¼ lbs. flour, 10 egg whites, vanilla. Mix like cake. Dress on greased pans like fingers. Bake in medium heat.

Peanut Strips.

1 lb. sugar, 10 ozs. butter, 2 lbs. flour, 1 oz. baking powder, ½ pt. yolks, a little milk, lemon flavor. Mix like short bread, roll out and cut in strips or rings; egg-wash and lay in chopped peanuts. Bake to a nice brown.

PUDDINGS AND SAUCES.

Puddings which contain custards are most profitable if they can be served in the dishes they are baked in. These puddings require less eggs than puddings which have to be turned from the molds. They can be made more tender, are more juicy, and, consequently, can be served without any special sauce. Many puddings in the lunch rooms are served without any sauce in this manner. To make them look nice and attractive a little top of meringue or whipped cream, with half a cherry or a berry on top, or a scroll of butter cream or hard sauce put on with a star tube is best for quick service. For cold rice, farina, or cornstarch puddings which are turned from the cups before serving, a small pitcher of milk or cream accompanies the pudding when served. Wine jellies, jellies with fruit or blanc manges, etc., are filled in glasses, something like egg glasses. This shows off the contents and renders quick service. They may be topped with a little dot of whipped cream. These jellies are very popular where there are many lady patrons.

A cheap and practical steamer for puddings and vegetables, Boston brown bread, etc., is a closet, made from galvanized sheet iron, about 16 inches square and from 18 to 24 inches high with changeable perforated shelves of the same material, a perforated steam pipe run in along the bottom in the rear, and a small trough at the front of the door, which catches the condensed water to run from there to a pail or drain. The door can be made to shut tight, and a pipe placed in the top for the steam to escape into a flue or out of the window. This steamer can be used for all purposes.

The most convenient molds for steamed puddings are long round molds which open lengthwise into two halves. The form may be lined with buttered paper or buttered and dusted with flour, then filled with the roll or mixture, leaving some space for the pudding to expand, the frame closed and the pudding steamed in this manner. This insures even, round slices and is preferable to the old way of boiling or steaming in a napkin.

Pudding Sauce for All Puddings.

1 qt. water, 1 lb. sugar, 1½ to 2 ozs. cornstarch, the peel and juice of 2 lemons.

Set sugar and water with lemon peel and juice to boil. Let boil a couple of minutes, add the dissolved starch and let boil clear, and strain. This makes a **Lemon Sauce.** For **Orange Sauce** flavor with orange rind. For other sauces use only 1 lemon, half the peel, adding a little whole allspice, cinnamon or a few cloves. Flavor with wines, brandy or rum. Color the sauces in accordance with the wines or liquors used, with caramel or cochineal coloring. The sauce may be flavored with vanilla extract and a little butter added.

Fruit Sauces from All Fruits.

1 lb. sugar, 1 pt. fruit juice, 1 pt. water, the juice of 1 lemon, from 1 to 2 ozs. cornstarch. Set sugar, water and fruit juice to boil, then add the dissolved starch and let boil clear. More or less sugar may be used. Some fruit may be added to the sauces—peaches, pears, apricots cut in dice, berries whole.

The surplus juices left over from canned fruit may be made into sauces in this manner.

For cold sauces no starch is required. The sauce, if boiled down with sugar, thickens sufficiently when cold.

Cream Sauce.
Custard Sauce.

1 qt. milk or cream, 10 to 12 ozs. sugar, from 3 to 8 yolks, 1½ to 2 ozs. cornstarch.

Separate the eggs; dissolve the starch in a little cold milk and mix with the yolks. Set the milk and sugar to boil; when near boiling add the yolks and starch and stir till it thickens. Take off the fire at once and strain. The whites may be beaten firm and added to the sauce.

As I have indicated, the sauce can be made more or less rich and can be made into different sauces, adding the grated rind of lemon or oranges for **lemon or orange cream sauce**; for **English cream sauce** add blanched and shredded browned almonds, flavor vanilla. For **chocolate cream sauce** add cocoa or chocolate. Flavor with vanilla for **plain cream sauce.**

Cold Chocolate Sauce.

1½ lbs. sugar, 8 ozs. chocolate, 1 qt. water, ½ oz. gelatine, vanilla flavor. Soak the gelatine in water for from 15 to 20 minutes. Put sugar and chocolate in saucepan on the fire, add the water and gelatine gradually; let come to a boil. Take off the fire, strain and cool. Flavor vanilla.

Whipped Cream Sauce.

Use double cream that is a day old. New cream does not beat up well. Set on ice till very cold, then beat with a slow, even motion until the cream gets firm; sweeten with from 4 to 6 ozs. of fine powdered sugar and flavor to suit. If the cream gets too soft standing for some time it can be rewhipped and made firm again.

If the cream is wanted for decorating with bag and tube, the beaten cream can be drained on a sieve for half an hour before adding sugar and flavor. To use whipped cream for shortcakes, etc., and to give a little more body to the cream, about ½ oz. of gelatine dissolved and cooled may be beaten in with the sugar, but such creams cannot be rewhipped.

Hard Sauces.

1 lb. XXXX powdered sugar, 8 ozs. butter, a little mace, the rind and juice of ½ a lemon, flavor of vanilla, rum, or brandy. The juice of lemon may be left out for **plain vanilla sauce.**

Cream butter and sugar till light and white. A few whites of eggs beaten or some whipped cream may be added to make a light sauce. The sauce may be dressed on pie tins with bag and star tube to form little pyramids in portion forms. Grate a little nutmeg over and set on ice.

Baked Apple Roll.

Roll out puff paste or top pie paste into a strip about 10 inches wide and as long as the baking pans. Spread with finely chopped apples sweetened and spiced. Brush the edges of the sheet with water, make into a roll, set on pan, egg-wash and bake in a good heat. When done cut into portion slices, serve with a small pitcher of plain cream or with a cream sauce, hot or cold.

English Apple Pudding.

Make like English apple pie. Serve hot or cold with plain cream or cream or hard sauce.

Apple Dumplings.

Take the same paste as for apple roll, roll out thin, cut in squares large enough to fold in one apple. Wash the squares with water, put one apple, peeled and cored, on each square. Fill the core with sugar flavored cinnamon. Put on a small pat of butter, fold the paste over the apple, egg-wash and bake in a good heat. Serve with any suitable sauce or plain cream.

French Apple Pudding.

Line a pan with short paste; fill with stewed sliced apples with a few currants and raisins added. Cover with puff paste or good pie crust; egg-wash and bake. Ice with vanilla icing. Cut in squares; serve with cream.

Apple Cobbler.

Line pan with pie crust, fill with stewed or raw apples, sliced, sweetened and flavored like for apple pie. Cover with top crust, egg-wash and bake. Serve with cream or wine sauce.

Apple or peach cobbler is also very nice when made with a sweet biscuit crust in place of pie crust. Use biscuit mixture **B** for Short Cakes, given in previous chapter.

Apple Meringue Pudding.

Make like the French pudding; cover with a meringue when done and return to the oven for a minute to color. Cut in squares; serve with or without sauce.

Brown Betty.

Take individual pudding dish; put some bread crumbs in the bottom, fill dish nearly with chopped apples; season with sugar, cinnamon, and a pat of butter. Sprinkle some water or milk, cover with more crumbs, moisten, and cover the puddings with a buttered paper. Bake till the apples are soft. Remove the paper and brown quickly in the oven. Serve warm with hard sauce flavored vanilla.

One other plainer way is to stew the apples and while hot add some bread crumbs, sugar, and butter. Season with spice or lemon rind, fill in individual dishes, put a little star of meringue on top and brown. Serve hot or cold.

Apple Batter Pudding,
Bird's Nest Pudding, or
Apple Cottage Pudding.

Make a mixture of 6 ozs. sugar, 4 to 6 ozs. butter, 6 to 8 eggs, 1 pt. milk, 1½ lbs. of flour, 1 oz. baking powder.

For the bird's nest pudding take small apples peeled and stewed whole like for baked apples. Place one in each pudding dish, fill core with sugar and butter and some raisins or currants. Cover with some of the above batter and bake. Serve with cream or hard sauce.

For cottage or batter pudding cut the apples in slices or dice, mix with the batter and bake. Serve with plain cream or hard sauce.

All other fruits or preserved fruits can be made in batter puddings and served hot or cold.

Apple Turnover.

Prepare like rissoles or other turnovers; cut round or square. Fill with apple sauce or sweetened apples. They may be baked without any filling, which makes them lighter. Split after baking, fill with prepared sauce or stewed fruit. Serve hot or cold.

Steamed Apple Roll or
Roly Poly.
Steamed Apple Dumplings.

Use dumpling paste **A** or **B** and prepare as for baked rolls or dumpling. Steam instead of baking. Serve hot with cream or hard sauce.

Apple Sponge Roll.
Peach Sponge Roll.

The jelly roll mixture **A** can be made into many kinds of fruit rolls. Bake as usual. Let cool and cover to prevent drying out. The sheets can be baked and left on the paper, well covered, and keep soft all day. The other mixtures must be rolled warm. Spread the sheet of cake with apple sauce; roll up and cut in portion slices. Serve with plain cream or cream sauce.

Fresh peaches peeled, chopped or sliced, or berries may be made into a roll like this.

To avoid frequent repetitions, will say here that other fruits, like peaches, apricots, plums or berries, stewed fruits, preserved fruits and jams can be made similar to the apple puddings, steamed or baked rolls, etc.

Bread Puddings.

These puddings can be made more or less economically by baking in individual dishes or in a larger pan. Cut stale bread into thin slices. Place in single dish or square pan. Sprinkle a few raisins over the bread and pour over a custard made with 1 qt. milk, 4 to 6 ozs. sugar, 1 to 4 eggs; season with mace or nutmeg, lemon or vanilla extract. Bake in a slow oven to a nice brown.

For bread and butter pudding butter slices of bread, cut in dice, put in pans or dishes, and make like plain bread pudding.

Cabinet Pudding.

A: Prepare pudding molds, butter and sprinkle with granulated sugar. Cut cakes in dice, fill molds half and sprinkle with sultana raisins, a few currants, and some fine cut citron. Pour over a custard made with 4 eggs to 1 qt. of milk; let saturate well and set the molds in a pan partly filled with hot water. Put in the oven and bake till the custard is set in the center. Serve with wine or cream sauce.

B: Bake a plainer pudding in dishes or pans, like bread pudding.

Rice Puddings.

To boil rice, see Cereals.

Plain Rice Pudding.

Boil rice in half milk, half water, till very tender, sweeten very little and season with nutmeg. Fill cups nearly full and cover thinly with a custard. Bake till it gets color. Serve hot or cold.

A still plainer pudding may be made by boiling the rice in water, adding a few raisins, when nearly done, and fill in the cups. Wash over with egg-wash and bake till it colors. Dust sugar over and serve. All rice puddings are likely to dry in baking, and the mixtures should be rather soft when filled in the cups.

German Rice Pudding.

Take 1 lb. rice to 4 qts. milk and boil to creamy consistency; season with a pinch of salt. Fill in individual dishes nearly full. Sift over a thick layer of sugar and cinnamon to form a crust. Serve hot or cold. A little brown butter brushed over the rice before adding the sugar improves this pudding.

A plainer pudding of this kind can be made using half milk, or all water, and finish like above.

Rice Custard Pudding.

Take plain boiled rice and mix with a custard as for cabinet pudding. Fill in individual dishes and bake to a nice color. Or put the rice custard in buttered and sugared molds and bake in water till the custard is set. Serve hot or cold.

Rice with Apples.

Put sliced and stewed apples in the bottom of the pudding dish. Cover with plain rice or rice custard and bake.

Rice with Peaches, Apricots or Pears.

Prepare the rice custard; butter and sugar the pudding molds. Place in the bottom of each mold half a peach or apricot, fresh or preserved, and fill with rice custard. Bake till the custard is done. Turn from the mold so the fruit appears on the top. Serve with fruit sauce.

For pears use an oval mold.

Plain Rice with Fruit.

Take plain boiled rice, and while warm fill in wet coffee or custard cups sprinkled with sugar; let cool to get firm, and turn from the molds. Serve with any kind of fruit.

One other way to serve this plain rice is to put a few raisins or half a peach, cherries, etc., in the bottom before filing in the warm rice. Serve with plain cream.

Rice Boiled in Milk with Hard Sauce.

Boil rice without stirring in double boiler. Take 1 pt. rice to 7 pts. milk. Serve warm from the boiler with hard sauce flavored vanilla. These puddings are best dished out with ice cream disher which forms a steeple. Press down the point, put hard sauce on top.

Chocolate sauce can be served with plain rice as a special dish, hot or cold. Chocolate may be added to plain rice and served ice cold as a special summer dish, with plain or whipped cream. Plain cold rice with strawberries or raspberries makes a nice dish for the hot season.

Tapioca and Sago Puddings

may both be prepared after the same formulas. The tapioca should be washed and soaked for three hours or over night in water or milk. The pearl tapioca is the most convenient to use. Soak 1 lb. tapioca in 3 pts. milk and water. Put in double boiler; add one more pint of milk; let boil without much stirring till clear, sweeten with from 6 to 8 ozs. of sugar, flavor vanilla or lemon and fill in cups. This pudding may be finished like a plain rice pudding, covered with a thin custard and colored in the oven. Or, make a plain cold meringue, put on a ring of meringue, and fill a spoonful of jelly in the center when baked; or cover with a full cover of meringue and brown lightly.

Tapioca with Apples.

Soak the tapioca or sago as before. Mix with 1 pint of milk and 2 eggs, or a 4-egg custard as for cabinet pudding. Put stewed sliced apples in the dish and cover with tapioca; bake to a nice color. Serve with plain cream or hard sauce.

A plainer pudding of this kind may be made without eggs, adding only sugar and nutmeg to the milk, and baked till done.

Cold Tapioca or
Sago Blanc Mange.

Take ½ lb. tapioca or sago, and soak in 1 qt. of water. Then put in double boiler and let boil till soft. Add ½ lb. sugar and the juice of 2 lemons. Or add strawberry or raspberry juice and boil till clear. Put this in wet cups or molds and let get cold. Turn from molds; serve with cream or fruit juice.

Milk may be used instead of water and the lemon left out.

A nice fruit blanc mange or jelly may be made by soaking the sago in only half the amount of water, adding fruit juice and sugar to stew clear.

Farina Pudding.
Farina Custard Pudding.
Farina Chocolate Pudding.

Take 1 lb. farina, 1 lb. sugar, 4 qts. milk, or half milk and water, put sugar and milk to boil. When boiling sprinkle in the farina, stirring constantly, and boil slowly to a mush. Take from the fire, add 4 to 8 ozs. of butter, a little salt, and flavor lemon or vanilla. This pudding may be filled into dishes, as for plain rice pudding.

For farina custard pudding add from 6 to 8 eggs to 1 qt. of milk and mix with the above mixture. Fill in cups and bake. For farina chocolate pudding add 4 to 6 ozs. of cocoa and flavor vanilla. For cold farina blanc mange or chocolate blanc mange fill the plain pudding in wet cups or molds, let cool; turn from cups. Serve with plain or whipped cream or with a nice fruit sauce.

Indian Pudding.

Make like farina puddings; flavor with cinnamon and ginger and some lemon rind. Some prefer the flavor of molasses; use half molasses and half sugar.

Cold Corn Starch Pudding.

5 qts. milk, 1 lb. 4 ozs. sugar, 1 lb. corn starch. Dissolve corn starch in 1 pt. of milk; let sugar and other milk come to a boil, add the dissolved corn starch and stir till it thickens. For a richer pudding the yolks and beaten whites of 8 eggs may be added and beaten in with the corn starch. Flavor vanilla. For chocolate pudding add 8 ozs. of chocolate or cocoa to the above mixture. Fill in wet cups. Let cool. To serve turn from the cups and serve with fruit or cream sauce.

Plum Puddings and
Steamed Fruit Puddings.

Steamed fruit puddings which contain much fruit and suet can be made in large batches and kept on hand in a cold place. As required they may be resteamed. This saves time and labor, and the puddings get mellow, and of a better flavor, as fruit cakes when a couple of weeks old. These puddings are only served during the cold months.

Plum Pudding.

A: 2 lbs. bread crumbs, 1¼ lbs. suet finely chopped, 8 ozs. flour, 1¼ lbs. sugar, 12 eggs, 1 pt. milk, ¼ pt. brandy or rum, 1 lb. sultanas, 1 lb. seeded raisins, 1 lb. currants, ½ lb. citron and orange peel, ¼ oz. cinnamon, ½ oz. allspice and nutmeg, the grated rind and juice of 2 lemons, ¼ teaspoonful of soda, little salt.

Mix the dry ingredients and add the liquids. Add a little more milk, if the mixture should be too firm. Steam in molds or boil in cloths. Divide into 4 puddings; steam or boil for 3 to 4 hours. Serve cut in slices with hard or brandy sauce.

English Plum Pudding.

B: 1 lb. crumbs, 1 lb. flour, 1 lb. suet, or more, ½ pt. milk, ½ pt. molasses, 2 lbs. raisins, 1 lb. currants, 6 eggs, 1 lb. sugar, ½ lb. citron, ½ lb. lemon and orange peel, 1 oz. mixed spices, ¼ oz. soda, a little salt. Mix like **A.**

Steamed Fruit Pudding.

2 lbs. crumbs, 1 lb. flour, 1 lb. sugar, 1¼ lb. suet, 2 lbs. raisins and currants, ½ lb. mixed peel, ½ oz. spices, 8 eggs, ¼ oz. soda, the rind and juice of 1 lemon. Mix and steam like plum pudding.

Steamed Cocoanut Pudding.
Steamed Fig Pudding.
Steamed Date Pudding.
Steamed Lemon Suet Pudding.
Steamed Orange Suet Pudding.
Cumberland Pudding.

2 lbs. crumbs, ½ lb. flour, 1 lb. cocoanut, 1 lb. sugar, 1¼ lbs. suet, 4 ozs. orange peel, 1 pt. milk, 6 to 8 eggs, ½ teaspoonful soda or baking powder, little salt, ½ grated nutmeg. Mix like fruit pudding.

For fig pudding leave out the cocoanut and add 1½ lbs. fine cut figs.

For date pudding add 1½ lbs. stoned dates cut fine.

For lemon or orange suet pudding add ½ lb. finely chopped lemon or orange peel, the grated rind and juice of 2 or 3 oranges or lemons, and add ¼ teaspoonful of soda, instead of baking powder. Leave out cocoanut.

For Cumberland pudding leave out cocoanut, add ½ lb. currants, ½ lb. raisins, 1 lb. apples peeled and cut in dice.

Steamed Pound Pudding.

1 lb. sugar, 1 lb. butter, 10 eggs, 1½ lbs. flour, ½ oz. baking powder, ¼ pt. milk. Mix like a cake mixture and steam like fruit puddings for 1 hour. By adding 1 lb. of sultanas or currants or citron this can be made into different puddings.

Nonpareil Pudding.
Queen Pudding.

Take 2 qts. of bread crumbs, 2 qts. milk, 8 ozs. sugar, 8 ozs. butter, a little nutmeg or mace, the grated rind of 1 lemon, 10 yolks. Make this into a warm custard. Fill into individual dishes or put in buttered square pan about 1½ inches deep. While baking make a plain meringue with the whites and 10 ozs. of sugar. For the cups put on a ring of meringue and brown. Then fill the open space with jelly. For the other spread some meringue over, mark the top in portions. With a bag and tube make a ring on each square, dust with sugar and brown. When done fill each ring with jelly. Cut and serve warm or cold.

Lemon or **Orange Pudding** can be made like the above pudding, using the grated rind of 2 lemons or oranges for flavor, and when done cover with a meringue of the same flavor.

The other way is to take baked sheets of layer or sponge cake, spread thickly with lemon or orange cream, as for pies, cover with meringue, brown, and cut in squares when cold.

Chocolate cream, cocoanut cream or vanilla cream can be used in the same manner.

Cup Custard.

A: Take for each quart of milk 5 eggs, 5 ozs. of sugar and flavor vanilla.

B: 1 qt. milk, 4 ozs. sugar, 4 eggs, flavor. Make as for custard pie. Bake in cups set in another pan partly filled with hot water, and bake till the custard is set in the center.

Boiled Cup Custard with Fruit.

Put some berries, soft fresh peaches, or pineapple sweetened, or stewed fruit, in the bottom of the cups. Make a plain pastry cream with only half the corn starch given in recipe, cool and pour over the fruit. Cover with whipped cream or meringue and serve. Glasses may be used for this custard.

Blanc Mange.

A: 1 qt. cream, 1 qt. milk, 2 oz. gelatine, 12 ozs. sugar, flavor of vanilla or almonds.

B: 2 qts. milk, 12 ozs. sugar, 2 ozs. gelatine.

Soak the gelatine in a little cold water. Let half of the milk come near a boil, remove from fire, add the gelatine and the rest of milk and sugar. Beat on ice till light, and when it begins to thicken fill into molds. The blanc manges may be flavored with raspberry or strawberry extracts, or 4 ozs. of chocolate may be added to the above mixture. It may be filled in layers of different colors in glasses, letting each layer set before adding the next layer. Or a layer or several layers of different fruits may be filled between layers of blanc mange. This looks best in glasses topped off with a little whipped cream.

Gelatine Jellies.

Make a stock jelly. Take 5 qts. of water, 3½ lbs. sugar, 8 to 10 lemons, the peel of 1 orange, and 1 lemon, 1 oz. mixed whole spices, consisting of cinnamon, allspice, cloves, a blade of mace, the beaten whites and crushed shells of 6 to 7 eggs. Soak the gelatine in water for half an hour. Mix the whites, the strained juice of the lemons, spices, sugar and water, and let come to a boil in a large kettle or pot. Let boil about 10 minues, or until the whites curdle. Strain thru a wetted jelly bag. Return the jelly to the bag till it runs clear. Keep the bag well covered in a warm place till all the jelly has run thru.

This jelly may be flavored with wines or liquors and colored with appropriate colors.

For the lunch room it is best served in glasses with fruits added when the jelly is near setting. It may be used also in combination with blanc mange in different colors.

Many lunch rooms use Jell-O, a preparation which can be quickly made into a jelly and with less trouble. The jelly is made by simply adding boiling water to a certain amount of the preparation. In this manner it can be made in very small quantities and save time and labor.

SHORT CAKES.

Strawberry Short Cake is the most popular of the short cakes. The best way for the lunch room is to serve them to order in individual cakes. If made some time before serving they lose much of their goodness. Bake from sweet biscuit mixture in muffin rings or cut out and bake in a single cake like tea biscuits.

To serve, have ready in one bowl the berries half crushed and sweetened, in another bowl the whipped cream. Split the cakes, put one half in sauce dish, put on one spoonful of the berries, cover with other half, put on more berries, and finish with a spoonful of whipped cream. This method, if done right in front of the patrons, looks very appetizing, and gives the best satisfaction.

The other style of serving is to bake cake or biscuit mixtures in sheets or in layer cake pans, and serve the cakes cut in squares or slices with berries between and on top of the cake and cover with meringue. The short cake is also made with 1 layer of berries between two layers of cakes, only a few berries put on top for decoration. The cakes are served with a pitcher of cream.

Strawberry Shredded Wheat Short Cake.

Split the biscuit lengthwise with a sharp pointed knife, dip the bottom half in milk, cover with a spoonful of crushed and sweetened berries. Cover with other half; place more berries on top and cover with a spoonful of whipped cream and serve.

The biscuits may be served in the same manner with raspberries, blackberries, bananas, peaches, or any suitable berries or fruit.

A nice way is to serve the fruits in the biscuit baskets. Crush an oblong cavity in the top of the biscuit, or cut with a sharp knife, removing the inside shreds. Heat the basket, then fill with sweetened strawberries and serve with plain cream, or cover with whipped cream. When fresh fruit is out of season apple sauce, pineapple, preserved peaches, stewed prunes, etc., etc., may be served, and make nice quickly made desserts for the winter season.

Raspberry Short Cake.
Blackberry Short Cake.
Cherry Short Cake.
Peach Short Cake.
Banana Short Cake.

and others are made like strawberry short cake. For cherry short cake use pitted sweet or tart cherries. For peach short cake pare and slice the peaches; also for banana short cake, and finish as for strawberry short cakes.

Berry or Fruit Meringues.

Bake 1 sheet of any of the layer cake mixtures, or in layer cake tins. Spread with berries, sliced peaches or preserved fruit. Cover thickly with a soft meringue, dust with sugar and color nicely in the oven. Serve cut in squares or slices, plain or with cream.

Charlotte Russe.

A: Line paper cases or glasses with lady fingers and fill with sweetened whipped cream flavored vanilla. See whipped cream sauces.

B: Bake thin sheets from jelly roll mixture **A**, or from lady finger mixture. Line the sides of the molds with strips of cakes cut to fit and fill with the following mixture:

Take 1 qt. double cream, 1 pt. milk, 9 ozs. sugar, 1 oz. gelatine. Soak the gelatine in the cold milk for half an hour. Beat the cream on ice to a firm froth. Set the gelatine in hot water; add the sugar and stir until dissolved (do not overheat, because it causes the milk to curdle). Stir cold on ice and as soon as it begins to thicken mix gently but fully into the whipped cream. Flavor vanilla and fill in the lined molds. Let set and get firm. To serve: Dip the bottom of the mold in hot water for a moment, and turn out in the dish. Decorate the top and sides with whipped cream, put a border around the base and decorate with cherries and angelica.

Charlottes of strawberries, raspberries, peaches, apricots, or with **crushed macaroons** or **nut meats** may be made in the same manner, adding about ½ oz. more gelatine to the above recipe and adding the berries or fruits, half crushed and slightly sweetened before the gelatine to the cream. Fill in molds and serve decorated with a berry or slice of fresh fruit on top.

From the same mixture for Charlotte **B** various creams can be made which may be filled and served in fancy paper cases; or with ½ oz. more gelatine added may be filled in molds, and when cold turned from the molds like Charlottes; further decorated, or served plain with a spoonful of whipped cream.

For **Bavarian Cream,** flavor the mixture with Sherry wine, or flavor plain vanilla.

For **Italian Cream,** flavor maraschino.

For **Spanish Cream,** add a few yolks of eggs and flavor orange, or add also the juice of oranges.

For **Russian Cream** add the juice of lemon to Spanish cream and flavor with rum.

Add some berries or fruit for strawberry or raspberry or peach Bavarian cream, or add chocolate, also nuts, for chocolate nut cream.

Serve turned from the molds with whipped cream or with a cold cream sauce.

Vanilla Bavarian Cream.

(A USEFUL COLD PUDDING RECIPE.)

This recipe may be used for a variety of cold puddings, especially in the hot season, which can be sold at a good profit. The granite custard cups are best suited for these puddings. The puddings keep well in the ice box for several days, and may be dished out beforehand and kept ready for use.

3 pints milk, 1 pint water, 3½ ozs. gelatine, 1 lb. sugar, 12 eggs, vanilla flavor. Soak the gelatine in water; separate the eggs. Put the milk, with about half the sugar, in a saucepan on the fire. Beat up the yolks with the other half of the sugar; pour the hot milk over the yolks and sugar, stirring all the time. Return all to the saucepan and stir over the fire till it thickens, without boiling. Take off and add the soaked gelatine and water; stir till dissolved, then strain, add flavor, and stir on ice till it begins to set. Mix this into the beaten whites. Fill into molds.

The most delicate and difficult part in the making of this pudding to make it perfect is the bringing together at the right moment the part which contains the gelatine and the firmly beaten whites of eggs. If the part which contains the gelatine is added too soon, before it begins to set, it injures the lightness of the pudding. If it sets too much, the gelatine part forms lumps which cannot properly amalgamate with the whites.

As soon as the mixture is prepared it should be filled into the cold forms, while it is still in a flowing condition, before the gelatine is firmly set. This point must be observed in all the cold preparations in which gelatine is used, because it is essential to make them perfect.

To serve the puddings, dip the bottoms of the forms in warm water for a moment, and turn out in the dish.

Bavarian cream may be decorated with whipped cream and fruit, or it may be served as a **Vanilla Pudding** or a **Vanilla Souffle** with a **Cold Chocolate Sauce.**

By adding browned and crushed almonds or macaroons it may be served as **Almond Bavarian Cream** or as **Macaroon Souffle.**

A **Chocolate Pudding** or **Souffle** may be produced by adding 8 ozs. of cocoa or chocolate to the mixture before cooking. This makes a nice pudding served with whipped cream or with a vanilla cream sauce. This chocolate mixture may be varied by adding chopped nuts or macaroons.

For **Lemon** or **Orange Souffle** the rind from two or three oranges or lemons may be grated on the sugar, the mixture cooked as usual, and the juice of five lemons or oranges added to the preparation before it begins to set, before adding the beaten whites.

This pudding may be varied by adding liquors, as rum or maraschino, and serving with a claret or fruit sauce as a **Spanish Souffle** or **Roman Pudding.**

Another variety can be produced by adding fresh fruit in season, strawberries cut in halves or quarters, peaches cut in dice, etc., etc. The fruit should be added just before the mixture sets; otherwise it would all sink to the bottom. The juice of the fruit or a Sabayan or cream sauce would be appropriate for this variety.

Another variety may be produced by omitting the beaten whites of eggs and substitute with one pint of double cream whipped firm. This would make a richer mixture. In this manner an endless variety of cold puddings may be made, which should find a good sale in the lunch room.

I would remark here that gelatine differs in strength, and in very warm localities the amount may be slightly increased; also when more liquid is added in form of fruit sauce, wines, etc.

ICE CREAMS AND FRUIT ICES.

The sale of ice creams and ices could be made the source of large profit if the sale of it could be encouraged and featured like it is by the large candy stores and soda fountains. There is a good profit in it, and at the same time it promotes the sale of cakes and pastries. In the summer time many make a meal of a dish of ice cream with berries, cakes, or pastry. The different syrups, crushed fruit, or nuts in syrup, and chocolate syrup, are kept on hand without much trouble and can be made with little cost, and only one kind of ice cream is required, which, when dished out, is covered with the desired flavor, like the soda fountains serve their sundaes. There are a number of combinations served in this line, and the changes should be posted or bulletined like other dishes on the bills of fare. These dishes are very easy to serve, and when pushed I believe will prove a source of good profit.

There is quite a difference in the quality of the ice creams, and they can be made to suit all prices. The commercial creams are generally made from plain cream or condensed milk and cream. In some of the creams a filler is used to give volume and body, and the cheapest kind are simply frozen milk, sweetened and flavored. The fillers consist of vegetable or gelatine preparations, which are also used to thicken whipped cream for puffs and Charlottes. Others are simply dry powdered milk. Some of the dry milk powders dissolve readily in cold milk. Others require soaking and heating. The other preparations, which are known as cream thick, creamoline, etc., are mixed with the sugar dry and dissolved with the cream or milk.

New York Ice Cream.

2 gals. cream, 1 gal. milk, 20 eggs, from 4½ to 5 lbs. sugar, 1½ ozs. gelatine.

Soak the gelatine in some of the cold milk. Place the other milk and half of the sugar on the fire. Mix other half of sugar and eggs, beat well together. Add sugar, eggs, to the milk. Stir over the fire till it thickens, without boiling. Take off and add the cold cream and the gelatine. Cool, strain, and freeze.

Philadelphia Ice Cream.

1 gal. cream, 4 eggs, 1½ lbs. of sugar. Mix well together cold, strain and freeze.

PLAIN ICE CREAM PREPARATIONS.

A: 1 gal. condensed milk, 2 gals. cream, 2 gals. milk, 8 lbs. sugar, 4 ozs. gelatine.

Soak the gelatine in 1 qt. milk for half an hour. Dissolve in hot water and add gradually to the cold preparation, beating it into the mixture.

B: 2 gals. cream or half cream and half milk, 3 lbs. sugar, 2 ozs. cream thick or creamoline. Or use 2 gals. good fresh milk and 3 lbs. sugar and 4 ozs. of the thickener.

Mix sugar and thickener together dry, add milk or cream gradually, stirring constantly till the sugar is dissolved.

Cholocolate Ice Cream is made by adding from 4 to 6 ozs. of chocolate or cocoa made into a syrup on the fire with a part of the sugar and milk and add it to 1 gal. of the cream before freezing.

Nut Ice Creams of any kind can be made by adding crushed nuts to the cream after it is frozen. Or, keep crushed or finely chopped nuts on hand in covered jars and sprinkle over the frozen cream when dished out.

For **Pistachio Cream** color a pale green, add pistachio flavor and blanched and chopped pistachio nuts or almonds.

For **Fruit Creams** of any kind add from 1 to 2 qts. of crushed and sweetened fruit pulp, or 1 qt. of fruit juice to each gal. of frozen cream. Mix well with the cream and let ripen for 1 hour.

Bisque Ice Cream.
Grapenut Ice Cream.
Shredded Wheat Ice Cream.
Brown Bread Ice Cream.

Add to 1 gal. of vanilla ice cream 1 lb. crushed macaroons or crushed wafers and meringues. The cream may also be flavored with Sherry wine or brandy and maraschino.

To make a **Bisque Ice Cream with Shredded Wheat,** toast the shredded wheat to a nice brown and add about ½ lb. of shreds (crumbs) to the cream, while the cream is hot; some crushed and browned almonds may be added. A **Grapenut** or **Brown Bread Ice Cream** may be made in the same manner.

When freezing ice creams the ice should be broken up quite fine, which will make the cream freeze faster. Use about three scoopfuls of crushed ice to half a scoopful of salt. Pack in layers or spread around the can and freeze. Do not freeze the cream too hard. Freeze only till light and smooth; then add flavor and nuts or fruit and put in packing cans to ripen and harden. Creams should be kept in porcelain-lined cans, especially fruit creams. Tin cans are apt to cause poisonous compounds, caused by the action of the acid on the tin. All utensils used should be kept perfectly clean by scouring and scalding them frequently.

WATER ICES AND SHERBETS.

All these ices are made very much alike; that is to 1 lb. of sugar from 2 to 2½ lbs. of liquid is added, consisting of fruit juice and water and made into a syrup. For sherbets egg whites or gelatine is added to make them light. If too much sugar is added the mixtures do not freeze well. Not enough sugar added makes a dry snowy-like ice.

Lemon Water Ice.

4 lbs. granulated sugar, 18 lemons, the grated rind of 8 lemons, 4 qts. water. Grate the rind on the sugar, mix well into it, add the water, stir to dissolve the sugar and let infuse for 1 hour to draw the flavor. Strain and freeze.

For **Sherbet** add 1 more qt. of water and the white of 1 egg well beaten to the mixture.

Orange Ice.

4 lbs. sugar, 4 qts. water, 12 oranges, 6 lemons. Make like lemon ice. Use the juice of the lemons and oranges and let infuse with the grated rind of from 4 to 6 oranges. Add a little coloring and some citric acid if required. Freeze as usual.

Pineapple Ice.

Take the juice of 4 oranges and 6 lemons, from 2 to 3 pt. cans of grated pineapple, or 2 fresh grated pineapples with 4 lbs. sugar and 4 qts. water. Let infuse, strain and freeze. Some makers add grated pineapple to a plain lemon ice after it is frozen.

Strawberry Ice.
Raspberry Ice.
Peach Ice.

Take 4 lbs. of sugar, 2 qts. to 4 qts. crushed fruit pulp, add the juice of some lemons or a little dissolved citric or tartaric acid; let infuse in 4 qts. of water, strain and freeze.

Apricot Ice,
Plum Ice,

Grape Ice, and others are made in nearly the same proportions.

Ices with liquor, or punches, are made by adding rum, maraschino, brandy, etc., to lemon or orange ice or other fruit ices when nearly frozen, with the addition of some meringue. Or, when serving, pour a spoonful over the dished-out ice in the cup.

A cheap commercial lemon ice can be made with 6 qts of water, the grated rind and juice of 12 lemons, 4 lbs. sugar, ½ lb. glucose. This is made into orange ice by using 12 oranges, grated rind and juice, with a little citric or tartaric acid added. Other ices are made after the same recipe, using pineapple, crushed berries, or other fruit with additional colors and a little acid. 2 ozs. of dissolved gelatine may be added and the glucose left out and frozen as usual.

SUNDAE CREAMS AND CUPS.

The Sundaes are served in wide sherbet or punch glasses, also in ordinary ice cream dishes. Use one of the conical ice cream dishers, place the ice cream in the dish or glass, and surround it with the crushed fruit or syrup and serve with a glass of ice water. Decorate the dish by placing a thin slice of orange or pineapple or a cherry on top. The cups are more elaborate. They can be made with or without liquors, and should be served in a cup or wide stem glass. The fruit mixture is generally placed in the bottom of the cup or between two layers of fruit ice, with an ice, ice cream, or whipped cream on the top; and further decorated like the sundae. The combinations of this kind are limitless, and I will give only a few here of the popular kind.

Tutti Frutti Sundae.

Take any combination of fruit in contrasting colors to make a pleasing effect. Prepare as for fruit cocktail. Cut in dice, berries whole or in halves, cover the fruit with a plain syrup, or flavor with sherry, maraschino or brandy. Place a portion of vanilla ice cream in sundae cup or dish and cover with a spoonful of the tutti frutti.

Strawberry Sundae.

Crush and press 1 qt. of strawberries thru a colander or fruit press; add 1 pt. of plain syrup, add a few whole berries; serve over vanilla ice cream.

Raspberry Sundae is made in the same manner.

Chocolate Nut Sundae.

Take 1 pt. of chocolate syrup. Add some chopped walnuts or pecans; also a few chopped almonds. Serve over the ice cream.

For **Plain Chocolate Sundae** leave out the nuts.

Fruit Sundaes.

Take strawberry, or pineapple, or plain vanilla syrup. Put a couple of slices of fruit in the bottom of the dish; put on the ice cream. Place a couple of slices of fruit on both sides. Top off with a cherry and cover with syrup.

There are many names for these sundaes.

Peach Melba.

Serve peaches and cream with strawberry sauce.

Orange Delight.

Alaska Cream.

Sliced oranges and cream with pineapple sauce. Peaches or berries, with a top of whipped cream are named Alaska creams, etc., etc.

Shredded Wheat Sundae.

Put some crushed shredded wheat in bottom of dish; cover with ice cream; sprinkle more of the shredded wheat over the cream, cover with chocolate, or with maple, or with fruit syrup. Place a spoonful of whipped cream over and serve.

Chop Suey Sundae.

Chop 1 lb. of figs and dates very fine. Dilute with vanilla syrup; add 4 ozs. chopped walnuts, and serve over the cream.

Walnut Maple Sundae.

Make like chocolate nut sundae. Take maple syrup and chopped nuts. See maple icing for syrup.

Most all the fresh and preserved fruits can be used in this manner. The ice creams can be made less sweet for this purpose, or the syrups more diluted.

American Cup.

Put 1 layer of tutti frutti between 2 layers of orange or pineapple ice in a cup or wide stem glass. Cover with sweetened whipped cream or a small cone of vanilla ice cream. Insert a tiny American flag in the center and serve.

Cup Lipton.

The bottom layer consists of lemon ice covered with tutti frutti; top layer of pistachio ice cream decorated with a shamrock cut from angelica; or place a tiny Irish flag with shamrock in the center.

Serve the same for **St. Patrick's Cup.**

Cup Romaine,

Roman Cup.

Slices of oranges or pineapple or strawberries or raspberries covered with a rum or brandy flavored ice, decorated.

St. Jacques Cup.

Tutti frutti between layers of maraschino ice, decorated.

Louisiana Cup.

Tutti frutti between layers of pineapple ice, decorated.

Forbidden Fruit.

Diced grape fruit covered with maraschino ice, decorated with spoonful of whipped cream and cherry.

Alexandra Cup.

Sliced peaches and oranges covered with strawberry ice, flavored rum, topped with a spoonful of whipped cream.

Many other varieties may be produced in this manner. When decorating before patrons never touch the fruit with your fingers. Do not fill cups too full.

SANDWICHES.

The sandwiches should be made neat and attractive, the bread be cut in slices of equal thickness; the butter should be softened so that it will spread evenly over the bread, and the meats or cheese should be cut in thin slices. A close-grained bread baked in covered square pans is best suited and requires no trimming; otherwise the sandwiches should be carefully trimmed. Some of the meats are slightly seasoned with salt and pepper, and in some places a little mustard is put on ham or tongue. I think the mustard should be omitted, and it is better to leave the seasoning to the patrons, because mustard, salt and pepper is always at hand. In some localities the round bun sandwich is very popular. This kind requires no trimming.

The most sanitary way to put up the sandwiches is to wrap the finished sandwich in waxed paper. This method keeps the sandwich fresh and moist. The wrapper is dust and germ-proof and the wrapping also tends to quick service, because it can be made ready before serving.

Hot sandwiches are also very popular. Some of these are served with toasted bread and others on or between slices of plain bread. There is no fixed rule how to serve these, because this is governed by the price and quality and the sandwich may be served more or less elaborate. There is one other way which at present is not much in use in lunch rooms, but which should be more encouraged. That is to serve the cold meats, or smoked meats, sausage, etc., also the different kinds of cheese separate with the bread and butter on separate plates. And the cold meat orders are generally accompanied by a small dish of potato salad, or some cold slaw with dressing.

These orders bring from 15 to 25 cents or more, and bring a larger profit for serving one more slice of bread and a slightly larger portion of meat or cheese.

Cold Meat Sandwich.

can be prepared as directed above and may be made of white bread, rye bread, or graham bread, as ordered.

HOT SANDWICHES.

Hot Roast Beef Sandwiches.

Roast a suitable cut from the hind quarter, make a gravy from trimmings and bones. Serve one thin slice of the hot roast beef on one slice of the bread, cover with a little of the gravy and serve with one other slice of bread. This is in some places accompanied by a spoonful of mashed or browned potatoes, or a choice is given of both kinds.

Hot Egg Sandwich.

One fried egg turned over, served between two slices of buttered bread.

Ham and Egg Sandwich.

Small slice of ham and 1 egg fried, served between two slices of bread; also served with a spoonful of fried potatoes.

Fried Ham Sandwich.

Serve like the hot egg sandwich.

Hamburger Sandwich.

A small thin hamburger steak served with or without a spoonful of gravy with two slices of bread.

Sardine Sandwich.

2 slices of bread toasted and buttered. Take 2 or 3 sardines, split and remove the bone; season with a little salt and pepper and lemon juice, or serve with a thin slice of lemon. Serve warm.

Chicken Salad Sandwich.

2 slices of bread toasted and buttered. Cover slice with leaf of lettuce and spread with chicken salad; cover with other leaf of lettuce with a little mayonaise, and the other slice of toast, and serve.

Club Sandwich.

Club sandwiches are made with 2 and 3 slices of toast. Toast 2 slices of bread and cover thinly with mayonaise dressing. Place 2 slices of white meat of chicken on 1 piece of toast; cover with some leaves of lettuce. On top of the lettuce place 2 thin strips of broiled bacon, cover with other slice of toast, press well together, cut in triangles. Garnish with slices of pickle or a small gherkin cut in fan shape. Serve warm.

Oyster Sandwich.

2 slices of bread toasted and buttered. Place leaf of lettuce on 1 slice of toast; spread some mayonaise dressing with a little chow chow on the leaf with 2 or 3 fried oysters. Cover with other slice of toast and serve warm.

There are a great many other minced meat dishes which are served on toast, which are classed as entrees.

RELISHES AND SALADS.

Tomatoes, Spanish onions, cucumbers sliced, also radishes, celery, green onions, etc., are great favorites; and all the different varieties of sweet and sour pickles, onions, olives, etc., are served in lunch rooms. An extra charge is made for serving a salad dressing.

Salads are not served in very large variety except where the lunch room is operated in connection with a hotel or restaurant. In such places the salads kept on hand in the restaurant may be served and placed on the lunch room bill with proper prices to suit the place.

Salads made from fresh vegetables lose much of their goodness when standing for some time. They should be made as much as possible just before serving. The materials may be made ready before, but the dressing added only at the last moment.

Mayonnaise Dressing.

To make this dressing successfully the materials should be cold and the dressing should be made in a cool place, or the bowl used should be set in ice while mixing. The cost of the dressing depends on the grade of oil used to make it. Pure olive oil is no doubt the best to use, but it is rather expensive. The ordinary salad oil which is made from cotton oil is so thoroly refined that only a few can tell the difference between the two oils.

To make this dressing take 3 to 4 yolks of raw eggs, 2 cups of oil, about ½ a cup of vinegar, the juice of 1 or 2 lemons, 1 level teaspoonful of dry mustard, 1 teaspoonful of salt and a little cayenne pepper (red pepper) to taste.

Put the yolks, salt and mustard in the bowl, stir well together with the egg beater. Then drop in a little of the oil and stir it in by degrees till about ½ a cupful of the oil is added. Then add some of the lemon juice to thin it; then more oil gradually, and alternate with more vinegar and oil till the dressing is of the right consistency. Some oils require less vinegar than others, and care should be taken not to add too much at one time. The dressing should be rather thick to cover well. Season with pepper to taste. If the oil is added too fast and the dressing breaks or curdles, take another bowl, put in one other yolk, and stir the curdled dressing in gradually and finish as usual. Keep in a cool place. The lemon juice may be left out and all vinegar used in its place.

Some chefs prefer to use half raw yolks and half of the yolks of hard boiled eggs in making the dressing. This is said to be the safer method to prevent the breaking of the dressing in warm weather.

A very plain dressing which can be made without the danger of curdling can be made like a cream puff paste.

Take 1 pt. of water or milk. Add ½ lb. of butter or 1 cupful of oil and let come to a boil, stir into it 8 ozs. of flour and make into a smooth paste. Take off the fire, put the mixture in a bowl, let cool a little; then add 1 tablespoonful of salt, 1 of mustard, and a little red pepper. Work in from 3 to 4 yolks or whole eggs and add by degrees ½ a cup of vinegar. Stir till smooth and cool, then add more oil to make it of the consistency of a dressing. The white of eggs may be added beaten light to the dressing.

Boiled dressing is best made in a double boiler. Beat 3 eggs with a small teaspoonful of dry mustard, 2 teaspoonfuls of salt and a little red pepper. Add ¼ cup of oil or butter and ½ cup of vinegar, and last, beat in 1 cupful of milk. Stir in double boiler till it forms a custard. Take off, beat cold and strain.

The following is from the Hotel Monthly of May, 1906, contributed by a chef:

A Mayonnaise: A subscriber criticizes the Whitehead receipt for mayonnaise recently printed in the Hotel Monthly as being a slow and laborious method and not adapted for the average kitchen requirement. He says:

"I have tried the different ways and have met with best success by using as little as possible of lemon juice or vinegar to start—just enough to make the mixing in of oil possible and proper.

"One great source of trouble to the cook in making mayonnaise is the fault of too little of egg yolk, or improper salting. Salt has a wonderful chemical effect on oil and especially on egg yolk. It is better to use too much than too little of either. The egg yolks are the foundation of a good mayonnaise that will not disintegrate or 'break' as the cooks commonly call it.

"You should gage the quantity and quality of mayonnaise by the quantity of egg yolks used—about 6 egg yolks to a quart of oil is little enough.

"Salt is very important and an otherwise good mayonnaise would be spoiled by improper salting. The lack of salt is what often causes the mayonnaise to 'break.' About 1½ tablespoonfuls to a quart of oil is right.

"To make up a gallon of oil into mayonnaise, place in the mixing bowl the yolks of 24 eggs, 6 tablespoonfuls of salt, 4 tablespoonfuls of English mustard (vary the latter according to quality), and red pepper. Some add flavoring, such as rubbing the inside of the mixing bowl with clove of garlic; adding grated nutmeg or something. A pure or good oil, though, is best without flavoring, beyond the use of lime or lemon or white wine vinegar. Lime and lemon juice is always permissible and desirable, but vinegar is commonly made to take its place. Use the best vinegar obtainable; white wine or cider vinegar are about the best.

"With the ingredients above given, in the bowl, get your whip and begin to stir. You will find that it soon becomes a too solid mass to work. Then you add vinegar or lemon juice, just enough to loosen up the mixture and permit of mixing in the oil. You should keep the contents of the bowl as solid as you can and allow for the proper mixing of the oil; you thereby gain what is most needed in making good mayonnaise in good time, plenty and the maximum of friction.

"Should your bowl contain a soupy mixture, it requires all the more time and labor to mix in the oil, and also renders it impossible to obtain the best results. So by all means keep the mixture hard. Add generous quantities of oil as you proceed, not drop by drop as Whitehead directs, but cup by cup. Be careful to keep the dressing properly mixed and not go too fast. You can tell at once, if you know your business, just when it is stirred enough, but it is a knowledge you must acquire in order to make a successful mayonnaise. It has a peculiar finish and glassy appearance when properly finished. This, like bread making and some other things, must be acquired by experience and are not to be learned in books.

"Now, having whipped in all the oil you are going to use, add your vinegar gradually as you do the oil, until your dressing is of the proper consistency, leaving it quite thick. Oftentimes the cook makes his mayonnaise too thin. Care should be taken to have it thick enough to mold or 'mask' properly and give the desirable finish to the salad. By the above process the skilled man may turn a gallon of oil into mayonnaise in 15 or 20 minutes.

"All oils are not alike and will not make up nor keep the same. It is very difficult to make a mayonnaise that will 'hold' some oils. In such cases it is best to mix a mock or cooked mayonnaise with the oil dressing in order that it may hold well.

"A mock mayonnaise is something that every cook should know how to make. You can get all the salad dressing you want at very little cost by its use. It is quite as good as a pure oil dressing and, made in some of its ways, is oftentimes preferred by the diner who has not acquired the peculiar appetite needed to appreciate the pure olive oil dressing.

"In many cases where you may be working on the low per capita basis, the cooked mayonnaise will save you a lot. You should always have some on hand in your cooler. This dressing, like the one of all oil, can be made in different ways. Made rich enough with eggs, cream and butter, it is fine and more expensive than common oil. For ordinary and saving purposes, my method is to make a roux, as for a sauce, using the salad oil or drawn butter with flour. With this roux mix in the mustard, salt, pepper, and flavor; then mix in equal quantities of boiling vinegar and white stock, or plain boiling water to finish with; add the egg yolks, the latter to be properly mixed and 'set' so that the whole will be about the consistency of the average Hollandaise sauce. Put this mixture away to cool in earthenware; then, when you want a mayonnaise dressing, you can use one half of the cooked dressing, first stirring it until smooth, to one-half of the pure oil dressing; or even two-thirds of the cooked dressing to one-third of the oil dressing. You can thereby reduce the cost of your salad dressing by one-half or more, and by skillful work have a dressing that will never 'break,' and that will pass almost anywhere outside of the very best places.

"In using eggs for making consomme always lay away the yolks, as the white of the egg only is quite as potent as the whole egg, and better in clearing stock. Be sure the yolks are free of fertilizer, that they may keep well. By these means you will likely have a stock of yolks for salad dressing and other uses."

French Dressing.

Take 3 cups oil, 1 cup vinegar, 1 tablespoonful salt, 1 teaspoonful pepper.

Mix salt and pepper in the oil, add the vinegar and shake well together. Keep in bottle for use and shake well before using.

Some prefer to use a part of Tarragon vinegar for flavor, add a little red pepper, and also onion juice.

For **English Dressing** add 1 teaspoonful dry mustard to the French dressing.

Cold Slaw or Cabbage Salad.

Finely shredded cabbage seasoned with salt and pepper or English or French dressing; also very good with boiled dressing.

Hot Slaw.

Red or white cabbage shredded and boiled till tender. Drain and mix with a cream dressing or boiled mayonnaise, or season with pepper and salt and mix with vinegar and fried bacon as for potato salad. A little sugar may be added to the hot or cold slaw.

Potato Salad.

Boil potatoes with the jackets on, peel and cut in thin even slices, chop one onion very fine, also a small bunch of parsley. Put in a bowl ½ a cup of vinegar, ½ a cup of oil, and ½ a cup of warm soup stock, or, if not on hand, use warm hot water. Add salt and pepper to taste. Mix in the chopped onion and parsley, and then mix in the potatoes. Let get cold and serve.

There are other varieties of this salad. Some sliced cucumbers may be added to the above salad, or it may be mixed cold with French or English dressings. It can be made without oil by cutting some bacon in small dice, fry light brown, add some vinegar to the fried bacon, and pour over the sliced potatoes. Season with salt, pepper, and finely-chopped onion.

A boiled mayonnaise dressing makes a very good dressing for potato salad. Serve the salad on leaf of lettuce and sprinkle with a little chopped parsley or with a sprig of parsley.

Lettuce Salad.

Wash and dry lettuce without crushing. Put the tender leaves in the dish in which it is to be served; sprinkle with French dressing to which some chopped onion and parsley may be added just before serving. Decorate with a thin slice or two of hard boiled egg and serve.

Many prefer lettuce served without a made dressing. Simply set on the lettuce; and oil and vinegar in bottles separate, so the patron may dress his own salad to his liking.

Cucumber Salad.

Peel and slice very fine. Serve on leaves of lettuce with French or English dressing.

Tomato Salad.

Scald the tomatoes by plunging them into boiling water for a minute. Peel and let get cold. Cut in slices or serve whole on one leaf of lettuce with French dressing or a spoonful of mayonnaise. The tomato may be served cut in quarters with a little mayonnaise in the center, or scoop out a little of the center and fill with the dressing.

Cucumbers and tomatoes may be served together cut in slices, laying the slices alternately on a leaf of lettuce. Serve with mayonnaise or French dressing.

Other modes of serving tomatoes are to cut a small piece from the peeled tomato on the stem end and fill with finely-chopped celery mixed with mayonnaise; or chicken, shrimp, or meat salad mixed with mayonnaise, which looks very nice on lettuce or on a bed of chickory leaves.

Chickory or Endive Salad is served like lettuce salad.

Watercress is served like lettuce. Small herbs, chives or chervil, etc., may be added.

Combination Salads or
Mixed Vegetable Salads.
Waldorf Salad.

These salads can be made of many kinds of vegetables. Generally 3 or 4 kinds of boiled and green vegetables are served on leaf of lettuce. Potatoes, peas, or beans with carrots or beets and cabbage make a nice combination.

Other combinations consist of fresh cucumbers, tomatoes, spring onions and radishes.

For a macedoine of salad the vegetables are boiled separately and cut in dice, or sometimes cut with a fancy cutter. Peas, string beans, flageolet beans, carrots and turnips are mixed with a French dressing or mayonnaise and served on lettuce. String beans, asparagus, wax beans, etc., may be boiled and cut in slices and served with a dressing.

Celery may be served as an individual salad or also in combinations with apples, radishes, walnuts, etc., with mayonnaise or French dressing.

Waldorf salad is composed of 1 part of apples cut in dices or slices, 2 parts of celery cut in small pieces, with about ½ a cup or less of walnuts chopped fine and mixed with a mayonnaise and seasoned with salt and pepper.

Chicken Salad.

Take the skin and bones from a couple of boiled chickens; cut the meat in even-shaped small pieces and put in a bowl. Clean 1 doz. celery, cut in pieces of the same size, and mix with the cut chicken. Season lightly with salt and pepper, and mix with a mild seasoned mayonnaise or boiled dressing. When celery is too expensive cut up some nice white cabbage. Use about ⅔ of celery and cabbage and ⅓ chicken. Serve salad very cold on leaves of lettuce covered with a small spoonful of mayonnaise, and a few capers on top of the dressing.

Turkey Salad may be made like chicken salad.

Lobster Salad.

Take boiled lobster from the shell or use canned lobster cut in dice. Mix with half of its bulk of chopped celery or cabbage and celery mixed with some mayonnaise or French dressing, or add shredded lettuce leaves just before serving.

Shrimp or **Crab Salad** is made like lobster salad.

Meat Salads.

Boiled cold meats, beef or veal, may be made into a salad by cutting the meats, after removing fat and gristle, and cut into rather large dice. Mix with equal parts of cold boiled potatoes of the same size. A few finely-cut onions, watercress or lettuce shredded may be added. Season with French dressing and serve on leaves of lettuce.

Fruit Salads.

All the fresh fruits may be made into salads, single, or in pleasant combinations, and when fruit is plentiful and cheap these salads may be sold with a good profit in the lunch room as suggested in the closing chapter on fruits.

EGGS AND OMELETS.

Soft Boiled Eggs.

Immerse the eggs in a wire basket in boiling water; let boil from 2 to 2½ minutes.

Medium Boiled Eggs.

The same, except let boil from 3½ to 4 minutes.

To serve: Break into egg glasses or cups.

Hard Boiled Eggs.

Let boil 10 minutes, cover with cold water, roll on the table gently till the shell is crushed, peel and serve.

Cold Hard Boiled Eggs.

Serve the peeled eggs on one leaf of lettuce with small spoonful of mayonnaise or salad dressing.

To boil eggs for use for dressing or decorating let boil from 20 to 25 minutes.

Poached Eggs.

Let the water only simmer, not boil rapidly. Carefully break 1 egg into small saucer and slide into the water. Baste with water till the white is firm. Take up with skimmer and serve plain or on toast.

Fried Eggs.

When frying eggs, or anything to be fried, let the frying pan be hot or let the grease be hot. The eggs become soaked with the grease if it is not hot enough.

To fry break 1 or more eggs in vegetable dish. Place a little lard or butter in small frying pan. When the fat is hot slide the eggs in carefully; let fry in not too hot a place. If ordered, turn over and fry on both sides. Serve on small oval platter with sprig of parsley.

Scrambled Eggs.

Break 2 eggs, add 1 tablespoonful of milk, a pinch of salt. Beat just enough to break and mix with the milk. Turn into a hot frying pan containing a little butter or lard; stir gently till set and turn on small platter.

Scrambled eggs are mixed or served mixed with minced ham, chicken, veal, calves' brains, sweetbreads, etc., and served on toast, which makes nice entrees for the lunch room.

Shirred Eggs.

Use the regular shirred egg dish; butter the dish, break in the eggs, sprinkle with some melted butter and set in oven to bake till done. Serve in the dish setting on a small plate.

Plain Omelet.

The omelet requires some practice to make it properly. Begin like for scrambled eggs. Take 2 or 3 eggs, a pinch of salt and 1 tablespoonful of milk. Beat together and turn onto hot buttered pan. Shake and stir until eggs begin to set. When nicely browned on bottom form and fold over, place the platter over the omelet on the pan and turn over on the platter. Press in shape, garnish with parsley and serve.

Meat Omelets.

Sweet Omelets.

The various other omelets are made like the plain omelet. Finely-chopped cooked or fried meats, vegetables cut fine, chopped parsley, etc., may be stirred into the eggs and finished like the plain omelet. Or a spoonful of the mixture may be folded into the omelet before turning it. This is the method generally used. Others make the omelet plain and surround it on the platter with mushroom sauce, tomato sauce, stewed or fried kidneys, sweetbreads, etc., and serve in this manner, and the omelet is named according to what is added, as ham omelet, parsley omelet, cheese omelet, etc., etc. Sweet omelets are made by enclosing jellies, jams, or sweetened fruit pulps or berries. Dust the ready omelet with powdered sugar and surround with a part of the filling, or garnish with fruit or berries.

Spanish Omelet.

4 ozs. bacon cut in dice and fried light brown, then add 1 tomato, 1 green pepper, 1 onion, and a few mushrooms cut fine. Season with salt and pepper. Let cook for 20 minutes. Fold a spoonful of this mixture into the omelet and serve with one more spoonful on the side on the platter.

STEAKS, CHOPS, ETC.

The average lunch rooms do not list steaks or chops on the bills of fare, or only a small variety. In the best places broiled steaks, chops and other meats are served. In the smaller places steaks and chops are fried in the pan.

To broil properly to order can only be learned by experience. The best chefs differ in their opinions whether a steak should be seasoned before or after broiling, but according to Charles Ranhofer, author of the Epicurean, it should be seasoned before broiling.

More or less time is required according to the thickness of the steak. Season with salt and pepper. Baste with melted butter or oil, put on the broiler, turn it over once in the middle of the cooking. Brush the steak with fresh butter after it is done and serve with parsley, watercress or lettuce and a slice of lemon.

Mutton Chops and **Pork Chops** are broiled like the steaks, turning once. The mutton chops are buttered, but the pork chops are better without buttering.

When the steaks or chops are **pan fried** the pan should be smoking hot and contain only enough grease to keep the meat from sticking to the pan. The steak or chops should be cooked quickly, turning them several times during the cooking. Too much grease stews the steaks, makes them tough.

Ham or **Bacon** may be broiled or panned like steaks or chops.

Steaks and chops are served with different garnitures and sauces for which an additional charge is made if the price is not specified on the bill of fare. In this manner steaks are served plain, or with some of the following sauces or garnitures:

Steaks are served with stewed or fried onions, with bearnaise, bordelaise, mushroom sauce, etc.

Veal Chops or **Cutlets** are served broiled or breaded and fried in the pan with tomato sauce, bearnaise sauce, etc. Frequently they are served with a home-made sauce which is made by adding a little flour to some of the hot fat; brown it and dilute it with stock or water and season to taste. The sauce or gravy is placed in the bottom of the platter and the chop or cutlet placed on it.

Pork Chops should not be cut very thick and always fried or broiled well done. They are broiled or fried in the pan and are also breaded and fried like veal cutlets. They may be served with piquante, tomato, or sauce Robert; also with stewed or fried onions. Lamb or mutton chops are generally served plain, buttered, and with a garnish of parsley, lettuce, or water cress, but there are a variety of fancy ways of serving the chops which are only used in restaurants and not suited for quick service.

Hamburg Steak is sometimes broiled, but more generally fried in the pan. Chop 1 lb. lean beef with ¼ lb. suet, 1 onion, and season with salt and pepper. Form in small round balls, roll in flour, and flatten into cakes. Fry to a nice brown. Serve with onions, fried or stewed, plain gravy, or sauce Robert, piquante, or bordelaise.

Liver and Bacon.

Cut liver in ¼-inch thick slices, wash and wipe dry, roll in flour. Fry the thin sliced bacon, take from the grease, and fry the liver in the hot bacon grease well done, nice and brown on both sides. Liver is also served fried with salt pork, or with onions, or served with a plain gravy like veal cutlets.

Fried Pork Sausage.

Country Sausage.

Chop ¾ part of lean pork and 1 part of fat pork very fine. Season with salt and pepper and make in small balls and roll in flour. Form in flat cakes and fry to a nice brown on both sides. The pork sausages are also mixed with soaked bread or cracker crumbs, and can be made more economically in this manner. Filled in cases they may be rolled in flour, placed in rows in a baking or roasting pan, put in the oven and roasted to a nice brown.

Fried Salt Pork.

Slice the pork not too thick, roll in flour and fry to a nice brown. To serve with a cream sauce, add some flour to the hot fat (do not brown) and dilute with milk to the proper consistency.

Pork Tenderloins

may be split and broiled after seasoning and rolling in flour; or may be fried in the pan and served with a plain or fancy sauce.

SOUPS AND ENTREES.

Stock is the basis of all soups and sauces. It can be made in large or small quantities as required and used for soups and sauces. It will keep for several days.

A shank of beef or veal or other meat bones and trimmings or the carcasses of fowls will do to prepare the stock. The bones contain gelatinous matter which gives body to the stock. Put sufficient water in the pot to cover the bones, add 1 or 2 onions, a couple of carrots, and a stock of celery with a few green tops. Season with salt, whole pepper, and 1 crushed nutmeg. Or if the stock is to keep for several days leave out the vegetables. Let come to a boil slowly; take off any scum which arises, and let simmer for 3 to 4 hours. It may be strained and kept in jars. To remove the fat let get cold and remove the crust of fat formed on top.

To make a **Consomme** take about 1½ lbs. of finely-chopped lean beef, 1 onion, 1 carrot, a little salt and pepper and a blade of mace. Mix with 5 whites of eggs and the crushed shells. Add this and mix with 1 gal. of the skimmed stock without any seasoning. Let come to a boil, stir when it comes to a boil, and boil from 15 to 20 minutes. Let settle, then strain thru a double cheesecloth. This consomme is served in a variety of ways, adding custard cold and cut in dice, boiled rice or tapioca. Macaroni and vermicelli are par boiled in salted water, when done put in cold water; then cut in pieces and add to the consomme.

For **Julienne** carrots and turnips and celery are cut in thin shreds, parboiled, and added to the consomme. There are many other ways of serving consomme which space does not permit to mention here.

Tomato Soup.

For 1 gal. of soup take 2 qts. canned tomatoes, or 2 doz. fresh tomatoes, and 2 qts. stock or water, and let boil together. Put a ham bone, or a slice of ham with some butter or drippings in a saucepan, fry with a sliced onion, 1 carrot or more, a bay leaf, and a little thyme or parsley. Let brown and add to the stock and tomatoes. Let boil slowly together. Season with a stick of cinnamon, a tablespoonful of sugar, salt and pepper. Thicken with a roux or some cornstarch and strain. Rice or tapioca, also sago, may be added to tomato soup after it is strained. Serve plain or with bread cut in dice and fried or toasted to a light brown. Sprinkle over the soup in bowl or plate.

Vegetable Soup.

Take 2 qts. stock and 2 qts. water; add 2 cupfuls each of diced carrots, turnips, cabbage and onions. Let boil till nearly tender, then add the same amount of diced potatoes and celery and let boil till tender.

Old-Fashioned Bean Soup.

Soak 1 qt. of beans overnight. Cut some carrots and onions in dice, take 1 ham bone, 1 lb. of salt pork cut in dice and put all together in saucepan and fry or saute together for 15 minutes. Then take the beans from the water. Put in the pot with the sauted vegetables, etc., and add about 3 gal. of stock. Let boil slowly till the beans are soft, thicken slightly with flour or cornstarch, season to taste, add a little chopped parsley and serve.

English Beef Soup.

Take 1 lb. lean beef; cut in dice; add 1 cupful each of diced onions, carrots, turnips, and celery. Fry with butter to a nice brown, add 4 tablespoonfuls of flour, stirring till brown, and dilute with 1 gal. of stock, or half stock and half water. Tie in a piece of muslin some thyme, bay leaves, allspice, pepper, and a few cloves. Let boil for 1 hour and add 1 handful of pearl barley and season with salt. When the barley is soft remove the spices, add some chopped parsley and serve.

Beef Soup, Family Style, is made like the English beef soup without adding any barley.

Oxtail Soup.

Put in a saucepan a couple of slices of ham, an onion and a carrot sliced, ½ a cupful of butter, and let brown. Then add 4 basting spoonfuls of flour and when brown dilute with 2 qts. of stock or boiling water. Chop 1 or 2 oxtails in small pieces; put in saucepan with drippings or butter, and brown nicely. Then add the first part of the stock and let boil together slowly skimming all the fat from the surface. Let boil or simmer for nearly 2 hours. Add a cupful of parboiled barley; season with Worcestershire sauce and salt and pepper. Add the juice of a lemon and a pinch of sugar or some sherry and serve.

Mutton Soup With Barley.

Make a stock from mutton bones, neck, etc. Put on about 6 qts. of water and let boil slowly down to 4 qts. Season with an onion, some leeks, carrot, and celery, and some spices, salt and pepper. Let boil 3 to 4 hours and strain. Cut up some lean mutton in small dice, add to the stock with a cup of pearl barley and let boil for 1 more hour. Skim off the fat which arises and serve. Rice may be used instead of barley, also beans or peas.

Chicken Soups are best made in the lunch room from the stock in which the chickens are boiled. Skim and strain the stock, which may be seasoned before with salt, pepper, onions, and celery.

Chicken Broth with Rice.

To 1 gal. of this stock add 2 cups of boiled rice. Cut up in dice some of the boiled chicken meat and thicken with a little cornstarch. Sprinkle over a little chopped parsley and serve. The flavor of nutmeg or mace may be added. This soup is served as chicken broth with rice.

Chicken Giblet Soup.

Boil the neck, gizzard and heart till tender. Cut in small pieces; add the liver cut raw, and put in saucepan with some butter. Fry to a nice brown. Add some flour to make a thickening, about 1 cupful, and dilute with 1 gal. of stock. Add a few carrots, turnips, and onions cut in dice, and let boil till tender. Season with salt and pepper and serve.

Puree of Beans or Peas

is made by soaking 2 lbs. of peas or beans over night. Let boil with 2 qts. water till dry. Then add 1 gal. stock, 1 minced onion and a ham bone. Let boil for about 2 hours till soft, and strain thru a sieve. Season with salt and pepper. Serve with bread cut in dice fried brown.

Potato puree may be made like the above purees.

Fish Chowder.

Make a stock from fish heads and bones. Cover with water, add a slice of lemon, bay leaves, whole pepper, 2 onions, carrots and celery. Let boil slowly for 2 hours and strain.

Cut ½ lb. of salt pork and 2 onions in fine dice and fry to a nice brown and add to 1 gal. of the stock; also 1 doz. potatoes cut in dice. When the potatoes are half done add 6 tomatoes peeled and cut in slices. Season with salt and red pepper and some chopped parsley. Last add just a little thickening and some boiled fish free from bones; cut in small pieces and serve.

Clam Chowder.

Wash 3 or 4 doz. clams very clean, put in pot and cover with water. Let come to a boil. When the clams are open remove from the shells and cut in half. Use the clam broth and half of fish stock and finish like fish chowder.

Canned clams may be used in place of fresh clams. Some chefs add cracker crumbs as a thickener; or half milk may be added hot to the chowder and given time to boil again before serving.

Brown Sauce.

Place in a saucepan on the fire 1 cupful of butter, or the skimmed fat from soup or stock; slice 1 onion and 1 carrot and a small turnip, some slices of lean ham or a ham bone; add a bay leaf and some whole peppers. Brown well and add 1 cupful of flour. Dilute with brown stock made from left-over brown meat trimmings, bones of roast beef, and left-over soups and gravy; let boil and strain.

White Sauce.

Put a cupful of butter in a saucepan with a sliced onion and carrot. Let melt, but do not brown. Add salt and white pepper and 1 cupful of flour. Make a paste and thin with white stock from chicken or veal or clear beef stock. Let boil for about 1 hour. Beat the yolks of 2 eggs with the juice of 1 lemon; stir into the sauce and strain.

Tomato Sauce.

Take 2 qts. tomatoes and 2 qts. stock, add a ham bone, 2 sliced onions, 2 carrots, some spices, 2 bay leaves, and let boil together till vegetables are soft. Make a roux with 1 cupful of flour and some butter or gravy and let boil and thicken. Strain, season with salt and pepper and a little sugar to taste.

Piquante Sauce.

Chop 4 small pickles, 4 shallots, a small bunch of parsley, a few capers and olives very fine, add ¼ cupful of vinegar, and let boil for 10 minutes. Then add 1 pt. of brown sauce and serve.

Cream Sauce.

Put 1 cupful of butter in saucepan; let melt and stir in a cupful of flour. Stir into a firm hot paste and dilute with 1 qt. of milk to make a smooth sauce. Let boil 15 minutes, season with a little salt and red pepper, strain and it is ready to serve.

Bearnaise Sauce.

Chop very fine 4 shallots and boil down with a little tarragon vinegar. Add to 1 pt. of white sauce 6 yolks, and beat into the sauce 3 tablespoonfuls of butter, and stir on the fire till it thickens. Add the sauce to the shallots and take off the fire and strain. Season with a little chopped parsley and a pinch of red pepper. The sauce should be like a mayonnaise.

Mushroom Sauce.

Add to 1 qt. brown or white sauce a small can of sliced mushrooms; season with a little cayenne or Worcestershire sauce, and flavor with sherry or lemon juice. Some chefs add half tomato sauce to brown sauce.

Lyonnaise Sauce.

Take half brown sauce and half tomato sauce. Fry onions sliced in rings to a light brown in butter, and add to the sauce. Serve with pork chops, veal cutlets, etc.

Parsley Sauce

is made by chopping parsley very fine, squeeze dry in a napkin or towel, and mix with a white sauce.

Caper Sauce.

For Caper Sauce add capers to white sauce.

Egg Sauce.

Chop hard boiled eggs, press or squeeze over the juice of 1 lemon and add to a white sauce.

Sauce Robert.

Add ¼ cupful of vinegar, some minced fried onions and a little mustard to a brown sauce. Serve with hamburg steak, pork chops, etc.

Boston Baked Beans.

Soak the beans over night in cold water. In the morning drain and wash them; fill in bean jars, about ¾ full of beans; add a little baking soda and season with molasses, pepper and salt and a little mustard. Put in a piece of salt pork, fill up with water, place a cover on top and bake in a slow oven till done, which may take from 6 to 12 hours. For the lunch room the beans are generally soaked over night and set to boil in the morning on a slow fire with a piece of salt pork. When done add seasoning and put the beans in small individual bean cups. Cut the pork in thin small pieces. Place a slice on each dish. Dust with sugar or dip the pork in sugar, and brown nicely in the oven.

Corned Beef Hash.

This is one of the popular dishes which most everybody likes, and can be placed on the bill of fare every day like pork and beans. Some places have become famous on account of the appetizing and delicate manner in which they prepare this dish. No other meats should be added with the corned beef, which would spoil the character of the dish. Other meats may be made into different hash dishes like roast beef hash, lamb hash, etc., which can be made very appetizing with a characteristic flavor of these meats. Some chefs make this dish without onions. Others add a finely-minced onion or shallot to this hash.

Kinsley's Recipe: Melt 2 pats of butter and cook with a tablespoonful of chopped celery. Prepare the hash, chopping fine in a bowl ¾ lb. of cold boiled brisket or plate corned beef, not too fat, and an equal quantity of freshly broiled potatoes. Moisten with ⅔ of a cup of beef stock. Mix thoroly and cook over an open fire for 15 minutes. Season to taste and serve. A pinch of chopped onions, chives, or shallots can be added, but they should be cooked with the butter and the celery.

Whitehead's Recipe: To make a dry hash take 1 pressed in cup of minced corned beef, 4 medium potatoes, 1 lb., ½ a level teaspoonful of good black pepper, 1 level teaspoonful of salt, 1 oz. fresh butter, 1 spoonful of hot water. Trim off all the outside discolored meat. Chop fine in wooden bowl, add salt, pepper and butter. Steam or boil the potatoes peeled, put them in the meat boiling hot and mash together. The hash can be baked or not, but it looks better browned and can be served hottest in that way. The hash may be browned in portions in the frying pan formed in the shape of an omelet. Hash may be served with poached eggs or with fried eggs, plain, or with toast.

Beef Hash.

Take cold cooked beef and cold boiled potatoes, 1 lb. of each. Chop fine. Put in a saucepan a spoonful of drippings or suet and 2 chopped onions. Cook to a light brown. Add the hash, season with salt and pepper, stir and cook a little more. Add ½ a cupful of stock or water. If the hash is wanted brown let it stand without stirring till brown on the under side, then turn onto a dish in the shape of an omelet and serve.

Lamb Hash.
Mutton Hash.
Minced Lamb.

Take ⅔ cold mutton, ⅓ potatoes, chop fine and mix with some white sauce; season with mace, salt and pepper. Let it not be too dry. Serve hot on toast with a poached egg on top.

Minced Ham, Chicken, Veal, Turkey, may be prepared as above or some minced ham or tongue may be added to veal or chicken, seasoned with parsley and a little red pepper. It may be served on toast with or without poached egg or fried egg, or also in a border of plain boiled rice without eggs or toast. Minced ham is also served with noodles. Make plain egg noodles as usual, boil in salt water. Make the minced ham like lamb hash, with some fried onions added, and serve with a border of noodles or mix with the noodles and serve.

Mexican Chili Con Carne.

The recipe is furnished by Mr. H. Castello, a well known chef who makes the con carni better than others I have tasted. To make the dish properly the following goods are required, which can be bought in many of the good groceries: Chilitomaline, Camena seeds, Mexican pepper pods and Mexican beans.

The chilitomaline resembles dried and powdered tomatoes. The camena seeds are like carraway seeds, but of a different peculiar flavor. The pepper pods are large pointed pods of red pepper and the beans are of a smaller size than red kidney beans.

To make 1 gallon, soak 6 pepper pods over night in 1 gal. water; also ½ lb. of the beans in another vessel. In the morning set to boil separately till soft. Cut 3 lbs. of lean beef or veal in small dice, grind fine ½ lb. suet and put in saucepan and saute with 5 cloves of crushed garlic. Then put in the beef or veal; add 2 tablespoonfuls of chilitomaline, 1 teaspoonful finely-crushed Camena seeds, season with salt and let simmer for ½ hour. Then cover with water and let simmer 1 more hour. Rub the soft boiled pepper pods thru a sieve and add the puree to the meat and let simmer together, adding the soft beans some time before serving. This is the regular Mexican recipe, but Mr. Castello adds as an improvement with the peppers 1 qt. of tomatoes made into a puree, and 3 very finely-chopped onions. The beans may be added before serving because the con carni keeps better without the beans. The con carni is generally served in a special not too deep bowl with a few soda crackers on another plate. It should be like a stew, but have a little more liquid.

Chicken Croquettes.

Take the cold meat of chicken and cut in very small dice. Make a white sauce with the chicken stock with the double quantity of flour as given in the recipe, season with mace and a few minced mushrooms, salt and pepper, and add the minced chicken and let boil down. Put in shallow pan or platter and let get cold and firm. Form into pyramids or oblong croquettes. Roll in bread crumbs, dip in beaten egg and roll again in crumbs; fry in hot lard. Garnish with a sprig of parsley. Serve with a cream or mushroom or tomato sauce.

Chicken Cutlets are made like croquettes and shaped in cutlet form, using a piece of macaroni to represent the bone, and are served like chops, garnished with parsley and with the same sauces.

Turkey or **Veal** may be made into **Croquettes** as for chicken croquettes; also **Sweetbreads**, to which a few mushrooms and shallots should be added.

Ham Croquettes.

Take minced ham and potatoes as for hash, add a few yolks of eggs and season to taste. Shape, bread and fry like other croquettes. Serve with cream sauce, with green peas, or mushrooms or tomato sauce.

Beef Croquettes.

Make a thick brown sauce, season with Worcestershire sauce; make like other croquettes. Serve like ham croquettes.

Fish Cutlets, or
Croquettes of Fish.

This makes a nice entree for Friday. Leftover cold fish picked free from bones. Make a thick white sauce from fish stock. Season with salt and pepper, some minced onions or a clove of garlic and some chopped parsley. Cook and let cool. Shape in cutlets or croquettes; bread and fry. Serve with tomato or parsley sauce. These cutlets may be named according to the fish used. They may be served with a tartar sauce. Take a mayonnaise; chop some capers, pickles, olives and some parsley fine, and mix. Serve cold.

Beef a la Mode.

Take a suitable piece from the hind quarter, cut slits thru the meat with a narrow knife and force thin strips of salt pork thru till they show on the other side. Put the meat in a deep pan. Take ⅔ vinegar and ⅓ water.

Add a finely-chopped onion, salt, pepper, a few cloves and allspice, bay leaves, and a spoonful of dry mustard Let this come to a boil in the vinegar and water and then pour it over the meat. Turn the meat over in the pickle several times and let remain in the pickle for about three hours. For 5 to 6 lbs. of beef use about 1 pt. of vinegar and ½ pt. of water. Put some slices of salt pork, 3 sliced onions and carrots in the bottom of a deep pan. Tie up the meat with twine; place in the pan; pour over the pickle, and fill with stock to reach half way up to the meat; add a few herbs. Cover and let simmer till tender, which will take three to four hours. When done strain the stock and thicken it with a brown sauce. Serve with braised carrots, small browned onions and potatoes; also very good with German noodles. Some of the best chefs add some sugar, others gingerbread, before straining the sauce, which gives a spicy, sweet and pleasant flavor to the sauce.

Hungarian Goulash.

Take 1 cupful chopped onions; about the same of finely-cut bacon and fry to a nice brown. Then add 3 lbs. of beef or veal cut in large dice, and season with some paprica or red pepper, salt, and a little caraway seed. Add a couple of tablespoonfuls of vinegar and let braise slowly in a covered pan till tender. Add a little flour and thin with stock or brown sauce to make plenty of sauce. Let stew a little longer and serve. Tomatoes or large diced potatoes may be added to this dish.

Potted Sirloin of Beef.

Use beef raw as for Goulash. Put in a pan and braise in the oven till brown. Add a couple of cloves of garlic, some finely-chopped onions and carrots. When the meat is done add flour and brown it. Then add stock to make the sauce. Add a little sherry and some sliced mushrooms, and serve with braised vegetables like the beef a la mode; or serve with a spoonful of peas on each side. The dish may be made from left-over roast or boiled beef or veal, and may be served covered as a pie, etc.

Stewed Beef, Veal, or Mutton.

Put some suet or fat cut fine in a saucepan with 2 or 3 sliced onions and a carrot. Fry to a light color, then add 3 or 4 lbs. of meat cut in small pieces; season with salt and pepper and fry to a light brown. Then add 3 tablespoonfuls of flour and brown lightly. Fill up with water or stock to cover and let stew till nearly tender. Add potatoes cut in slices; let boil, and skim off any surplus fat. When the potatoes are done, take off and serve. Dumplings may be added and boiled in the stew, or they can be steamed and added to the stews when done.

For **Irish Stew** add turnips and onions cut in pieces.

For a brown stew, brown the meat and flour to a darker brown and add water or stock.

For **Haricot of Mutton** add green peas, or lima beans and carrots, and season with a little garlic.

New England Boiled Dinner

consists of boiled corned beef, boiled lean salt pork. A slice of each of the meats is served with the following boiled vegetables: Carrots, turnips, onions, and potatoes, which are boiled in the corn beef stock to give flavor. Beets are added also, but should be boiled separately in water.

Boiled Corned Beef and Cabbage.

Wash and quarter the cabbage; put in cheesecloth bag and boil with the corned beef.

Chicken Fricassee.
Chicken Pot-Pie.

Cut chicken in small pieces; cover in saucepan with boiling water; season with salt and pepper. Add 1 or 2 sliced onions or a few stalks of celery, salt and pepper. Cover and let boil till tender. Make a thickening with flour and butter; thin up with chicken stock, let boil together a little longer and serve with a little parsley sprinkled over.

The fricassee may be served with sliced potatoes and dumplings; and it is also served as a pot-pie, in which case some boiled salt pork (which may be boiled with the chicken) is cut in dice and added to the fricassee with the dumplings and potatoes. In some localities, some small tea biscuits are served with the pot-pie. The fricassee is also served without the dumplings. Put in a shallow pan or in dishes and cover with a pie crust and bake, and a piece of brown crust is served with each portion.

Veal Fricassee, Veal Pot-Pie or Baked Pie may be made like the chicken pie or fricassee.

Chicken Pie.

Boil chickens, remove the meat from the bones and cut in small even pieces. Make a sauce from the stock; season with salt, pepper and mace or nutmeg, and some finely-chopped parsley. Take some cold boiled or fresh steamed potatoes, cut in dice; add to the chicken and mix with the sauce. Fill into the dishes, cover with pie top crust as for English apple pie, and bake to a nice brown.

Veal Pie, and Veal and Chicken Pie are made as above.

Oyster Pie.

Boil 1 qt. of oysters in their own liquor. Put in a saucepan 1 tablespoonful of butter and 2 of flour; stir together, but do not brown. Thin up with the strained liquor; add some milk and the yolk of 1 egg. Season with salt and pepper, mace and lemon juice; fill in dishes and bake like chicken pie. Diced boiled potatoes may be added to the filling.

Chicken Patties.

Cut cold boiled chicken meat in dice. Make a thick white sauce from half chicken stock and half cream or milk. Season with salt and pepper and a little celery salt. Add the chicken to the sauce, let cook a little more and fill in the patty shells. Serve hot.

Oyster Patties.

Cook the oysters by letting them come only to a boil; make a white sauce with half milk or cream and half oyster liquor. Season with salt and pepper and a little lemon juice. Add oysters and fill in the shells. Serve hot.

Calves' brains, sweetbreads, turkey, lobster, shrimp, or **fish** may be used in connection with a cream, white, or brown sauce as a filling for patties. Vegetables like fresh mushrooms, asparagus, green peas, etc., in a cream sauce, form another variety of fillings.

Shredded Wheat Patties

can be quickly made by cutting a square or crushing a cavity in the top of a biscuit, and removing some of the inside shreds. Heat the basket or patty thus made for a moment and fill with any of the patty fillings suggested above.

The above fillings used for patties may be served on toast. They should be billed as:

Creamed Chicken on Toast.
Creamed Oysters on Toast.
Creamed Sweetbreads on Toast.
Creamed Codfish on Toast, Etc., Etc.

Scrambled eggs are also served in connection with the above variety of fillings, as **Scrambled Eggs With Creamed Asparagus, Scrambled Eggs and Sweetbreads, Calves' Brains With Scrambled Eggs,** etc. They are served on toast, and also with both fillings divided by croutons of toast in the center.

The same fillings may be served on toasted triscuits, which makes another variety of serving.

VEGETABLES.

The green vegetables may be boiled in salted water until done and then put in cold water. By this method green vegetables keep fresh for several days and are used afterwards like canned vegetables.

To avoid waste, vegetables should not be served in too large a variety at one time.

Some vegetables are served as a special dish or are served as a garnish with boiled or fried meats or fish.

It is customary in some lunch rooms to give a choice of vegetables with the different meat dishes served.

Some vegetables, like boiled, browned, or mashed potatoes, are listed on bills of fare every day.

Green corn on the cob is very popular, and may be kept on the bill every day while in season.

Asparagus.

Scrape and wash the asparagus, tie in bunches and trim off the hard ends. Boil in salted water till done, which takes from twenty to thirty minutes. When done, drain and serve with melted butter; or serve on toast with a cream sauce.

Another way is to cut the tender parts of asparagus in ½ inch pieces, boil till tender, drain, and cover with a cream sauce. The sauce can be made of water in which the asparagus has been boiled. Make a roux with butter and flour, thin up with the water, season with salt and pepper, and pour over the asparagus. Serve in vegetable dish or on toast.

Asparagus in Shredded Wheat Baskets.

Prepare the fresh asparagus as above, or use canned asparagus; drain and cut in small pieces. Make a sauce as above, using milk instead of the water; season with salt and paprika pepper, and make a thick rich cream sauce to cover the asparagus. Prepare the biscuit baskets, cutting out a square in the center, and remove part of the shreds. Heat the baskets in the oven; fill with the mixture and serve hot.

Plain String Beans.

Remove the strings from the beans, trim off both ends, cut in 1- or 2-inch lengths. Put in boiling salted water and boil till tender. Drain and season with butter, salt, and pepper, and serve.

String Beans in Cream Sauce.

Proceed like above. When done drain off the water and cover the beans with a cream sauce. Let simmer for a few moments and serve in a deep vegetable dish.

Wax Beans or Butter Beans.

These beans are without strings and may be prepared and served like string beans.

Bean Salad.

Plain boiled string beans or wax beans, cold, may be served with a French dressing on a leaf of lettuce.

Navy Beans, Plain.

Soak beans over night in cold water. Drain and cover with boiling water; add ham bone or some bacon rind, and let boil slowly till tender. When using a very hard water a pinch of soda should be added. Season with salt and pepper and serve as a side dish.

Baked Beans or Pork and Beans.

In many of the lunch rooms the baked beans are prepared like the plain boiled beans and are boiled with a piece of salt pork. When the beans are tender they are seasoned with salt and pepper and filled in small individual bean pots. A small slice of the salt pork is placed on top of each portion. The top is then dusted with sugar or brushed over with a brown syrup.

The beans are put in the oven till nicely browned and are now ready to serve hot or cold.

Boston Baked Beans.

Soak the beans over night in cold water; in the morning drain, put in pot, and cover with boiling water. Parboil till the beans shrivel in the skins. Pour off the water, and for each quart of soaked beans add 1 teaspoonful of salt, ½ a teaspoonful of baking soda, 1 teaspoonful of dry mustard, and 2 tablespoonfuls of molasses; mix well with the beans. Fill the bean jars about ¾ full of the beans, push down in the middle of the beans a piece of salt pork, fill up the pots with warm water, and put on the cover. Bake in a slow oven for eight hours or more. The beans should not be allowed to boil dry till they are thoroly cooked.

Kidney Beans, or Red Beans.

Soak the dry beans over night and in the morning boil in salted water till tender. Drain and simmer in a white or brown sauce; or fry some bacon cut in dice to a light brown, put in the beans, season with salt and pepper, and toss in the hot fat till well heated. Serve as a vegetable.

Canned kidney beans should be drained and washed. Then they may be reheated and prepared like the dry beans.

Lima Beans.

The fresh beans are boiled in salt water till tender; drained, and served with butter, salt and pepper; or the beans may be served in a cream sauce.

When using the dried beans soak in cold water, boil in salted water till tender, and prepare like the fresh beans.

Canned lima beans are drained and reheated in a cream sauce.

Beets.

Put well washed beets in boiling water and cook till done. Young beets boil in about one hour, old beets as long as four hours. When done put in cold water and peel or rub off the skin.

Plain Boiled Beets.

Cut the peeled beets in slices, small beets in quarters, season with salt and pepper and a piece of butter. Serve as a vegetable.

Creamed Beets.

Prepare as above and simmer in a cream sauce for five minutes before serving.

Beets in Vinegar.

Peel and slice boiled beets; season with salt, pepper and a little sugar. Cover with a mixture of ¾ vinegar and ¼ water. Serve cold.

Pickled Beets.

Leave cold boiled and peeled beets whole. Put in jars, season with salt, pepper and sugar; add a few cloves and bay leaves and cover with vinegar.

The beets may be kept on hand and can be used sliced for salad and also for garnishing.

Young Beet Tops, Boiled.

The tops of young beets are washed and boiled tender in salted water. When done drain, chop fine, and season with butter, salt and pepper. They are served with boiled salted meats like beef tongue, corned beef, etc.

Brussels Sprouts.

Clean and wash in cold water. Put in boiling salted water until tender. Drain and rinse off in cold water. Put in a sauce pan with a little good butter, salt and pepper; reheat for ten minutes and serve.

Brussels Sprouts, Creamed.

Boil in salted water as in previous recipe; drain, season, and cover with a cream sauce. Serve.

Cabbage.

Strip off the outer leaves, cut in quarters, cut out the stalks and wash carefully. Boil in salted water till done and drain off the water.

To serve plain season with salt, pepper, and a little butter.

To serve in cream, chop the cabbage not too fine, season and cover with a cream sauce. Serve in a deep vegetable dish.

Cabbage is served with boiled corned beef, salt pork, ham, or beef tongues. Boil meats as usual till nearly done, then add the well washed and cleaned cabbage and let boil with the meats till done. In some kitchens the cabbage is placed in a cheesecloth bag and boiled in the bag. This method holds the leaves together and the cabbage can be easily removed from the pot when done.

Hot Slaw, Plain.

Shred the washed cabbage very fine, and let boil in very little water. When nearly done season with butter, salt and pepper, and let simmer till done. Serve.

In place of adding butter, a little fried bacon or salt pork cut in dice may be added.

Another way to cook hot slaw is to fry some finely cut onions with salt pork to a light brown; then add the shredded cabbage and cover with some stock or water and let cook till nearly done. Then add a little vinegar and sugar and let simmer till done.

Some chefs add some prepared or dry mustard to the previous recipe, leaving out the sugar. The hot slaw is served plain as a side dish, or also with Frankfurt sausage, spare ribs, or pork sausage, etc.

Red cabbage is made into hot slaw after the same method as the white cabbage.

White and red cabbage is also served washed and finely shredded as a salad.

When served as **Cole Slaw or Cold Slaw** it is very finely shredded, seasoned with salt, pepper, a little sugar, and a pinch of dry mustard. Oil and vinegar is then added and well mixed.

Plain finely shredded cabbage with or without seasoning, is generally served as a side dish with fried oysters, and in some places, with oyster stew.

Sour-Krout.

If the sour-krout is too salty or too sour it should be washed and drained; but if without any bad odor, it will be of much better flavor without washing.

Spare ribs or pork shanks should be boiled in the krout till done; this gives the best flavor to krout and meats.

To boil plain, cover the krout with boiling water, add a ham bone or a little bacon fat, and let boil slowly till tender. When done add one or two raw grated peeled potatoes, or a little cornstarch, or stir in a little flour. Cook till clear, and serve as a side dish, or with Frankfurt sausages or boiled pork, etc.

Cauliflower.

Wash in cold water, separate or leave whole. Put in saucepan with boiling water; let boil till tender; leave in the slightly salted water on the side of the range till ready to serve. To serve, dish up in portions, and cover with cream sauce.

Cauliflower Au Gratin.

Put the boiled cauliflower in individual dishes, cover with a cream sauce, grate over some Parmesan or American cheese and sprinkle over some white bread crumbs. Baste with butter. Put the dishes in a pan in the oven to brown. Serve.

Carrots.

Carrots are used in many ways in cooking as in soups, sauces, for garnishing, and are served plain boiled or in combination with other vegetables.

Stewed Carrots.

Clean and scrape the carrots; cut in slices and boil in slightly salted water till tender. Drain and reheat in a plain cream sauce; or serve seasoned with salt and pepper and a little good butter.

New Carrots and Peas.

Wash and clean new carrots; cut in fine strips, put in sauce pan, cover with boiling water, and add a little sugar. When half done add the same quantity of fresh shelled peas and let simmer together till done. Season with salt and some butter. Sprinkle over some flour for thickening; then add a little milk or cream, and when done serve with some finely chopped parsley sprinkled over.

Carrots and Lima Beans in Cream.

Cut the carrots in slices and boil in slightly salted water till tender. Boil the beans in a separate vessel. When both are tender drain and mix both together, cover with a cream sauce, let simmer for ten minutes more and serve.

Celery.

Cut off the green leaves and trim the roots; wash with a hard brush in cold water. The inner part, which is the most tender, is served for a relish. It should be put in iced water till crisp and tender. The outer stalks can be scraped clean, and may be used for salads and soups, or may be cut in about 4-inch lengths, tied in bunches, and simmered in white or brown sauce till tender. Before serving, the strings should be removed. The stalks are also cut in small 1-inch pieces and cooked in a cream sauce.

Green Celery Tops, Dried.

In some kitchens the green tops of celery are saved to be used for flavoring soups, etc., during the time celery is out of season or difficult to procure. Tie the tops in bunches and dry in a warm place. When dry, crush and put in jars or cans for use.

Celery Roots, or
Celeriac.

Trim and wash the roots; boil in salted water till tender. Peel and slice, then cover with a plain cream sauce or serve plain with melted butter. The cold boiled and peeled roots sliced and covered with a French dressing make a very good salad.

Corn on the Cob.

Remove the leaves and brush off the silk from green corn; trim off the bottom and boil in salted water for from fifteen to twenty minutes. Take from the water and serve. Some chefs prefer to add sugar to the water instead of salt for boiling the corn; others use half milk and water. Serve the corn hot with butter.

Creamed Corn.

Cut the corn from the ears and stew in milk from ten to fifteen minutes. Add some flour or cornstarch dissolved in a little cold water for thickening. Season to taste, let boil till done and serve.

Corn and Lima Beans,
Succotash.

For this dish the corn is prepared as for creamed corn; the lima beans are boiled in a separate vessel. Both are then put together in the proportion of ¾ corn to ¼ beans, and are cooked a few minutes more. String beans cut in small pieces, boiled separately, may be made into succotash with corn after the same method.

These combinations are very popular, and at the same time come in very useful to use up small quantities of left over corn or beans to good advantage.

Egg Plant.

Peel the egg plant, cut in half; then cut in slices, sprinkle with salt, and let remain for some time, well covered. After thirty minutes drain and wipe off the salt, roll in flour, and dip in beaten egg and milk. Fry in hot fat and serve.

Egg Plant Fried in Batter.

Prepare a batter with 1 lb. of flour, a pinch of baking powder; add 1 egg and mix into a thick batter with milk. Add a spoonful of melted butter. Prepare the egg plant as above; dip the slices in the batter and fry in hot fat to a nice brown color.

Green Onions.

To serve the young green onions for a relish cut off a part of the green tops, trim the roots, and peel off the outer skin. Keep in ice water and serve cold.

Boiled Onions, Plain.

Peel even sized onions and boil in slightly salted water till tender. Drain, and serve with a little melted butter.

Onions in Cream.

Prepare like plain boiled onions. When tender and ready to serve cover with a cream sauce.

Large Spanish onions may be boiled sliced and served in a cream sauce like the plain onions.

Fried Onions.

Peel and slice the onions very thin. Fry in hot fat till well browned. Serve as a garnish for pork chops, steaks, etc.

Another way to fry onions is to cut large onions into slices, lay them in milk and then in flour, and fry in hot fat till brown and crisp. Or season with salt and pepper, dip in a mixture of beaten egg and milk, roll in flour, and fry in hot lard. These onions are served as a garnish with meats.

Smothered Onions.

Peel and cut in very thin slices. Put in saucepan with a little butter, and let simmer in a covered pan till soft and tender. Serve as garniture with pork chops, Hamburg steak, etc.

Oyster Plant.

Scrape and clean like carrots; drop in cold water to which some vinegar has been added. Tie in bunches, put in boiling water, and when tender drain and serve hot, covered with a cream sauce.

Oyster Plant, Fried.

Prepare and boil tender as above, then dip in batter, the same as for egg plant. Fry to a nice brown and serve.

Parsnips.

Peel and scrape, or clean; cut in slices 3 to 4 inches long, let boil in salted water till tender; drain and serve plain with butter, salt, and pepper, or with a cream sauce.

Fried Parsnips in Batter.

Prepare and boil till tender. Use the same batter as given for egg plant, and fry to a nice brown. Another way is to dip the slices in beaten egg and milk and roll in flour; then fry in hot lard.

Mashed Parsnips.

Wash and scrape the parsnips. Cut in pieces and boil in salted water till tender. Drain and press out the water. Then mash them smooth, adding some milk, butter, salt and pepper. Serve.

Boiled Green Peas.

Shell fresh green peas and put in saucepan and barely cover with boiling water. Add a spoonful of sugar and a little salt when almost done. Mix a spoonful of butter and flour together and add it to the peas for a thickening. Let cook until done. The peas may be cooked without adding any flour; only the butter.

For **Carrots and Peas,** and **Lima Beans and Peas,** see Beans and Carrots.

Plain Boiled Potatoes.

Wash and clean the potatoes. Set on the fire to boil in hot or cold water and let boil until done. Drain off the water and set back on the range to dry for a minute before serving. Lunch rooms, as a rule, do not serve potatoes boiled in the skins. Peeled and boiled potatoes tend more to quick service.

Peeled and Boiled Potatoes.

Wash and peel the potatoes; select even sized potatoes, or cut larger ones in half. Boil in slightly salted water till done; drain and serve.

Mashed Potatoes.

Proceed as for peeled and boiled potatoes. Drain and dry and mash with the potato masher. Season with salt, add a piece of good butter, stir well, and beat in sufficient hot milk to make them of the proper consistency. Plenty of beating makes the potatoes nice and light. They are served in the lunch rooms as a side dish, or as a garnish with hot meat dishes, roast beef sandwich, or hot pork sandwich, etc.

Baked Potatoes.

Select large even sized potatoes, wash and clean them, cut a small piece off one end. This is said to make them bake more mealy and dry. Put in baking pan and bake from thirty to forty minutes in not too hot an oven.

Browned Potatoes.

Boil or steam even sized potatoes till nearly done; drain and put in a baking pan; baste with drippings and brown nicely in the oven, shaking them frequently and basting again till they are browned on both sides. Another way is to put the peeled potatoes to bake without previous boiling. Baste with dripping, bake, and brown till done.

French Fried Potatoes.

Peel good-sized potatoes, cut lengthwise in even strips; fry in hot grease till done. Drain and dust lightly with fine salt. Serve as a side dish, or for garnishing.

German Fried or Saute Potatoes.

Take cold boiled potatoes; remove the skins, cut in round slices. Put in a shallow frying pan with a little hot grease or butter; season with salt and pepper and fry to a nice brown. Serve on a small platter. Sprinkle a little finely-chooped parsley on top.

Lyonnaise Potatoes.

Slice cold boiled and peeled potatoes very thin; or mince them. Fry some chopped onions light brown; add the potatoes and fry together to a nice brown. Turn on the platter in the shape of an omelet, the brown side up, and serve.

Potatoes au Gratin.

Cut cold boiled potatoes in small dice; mix with a good cream sauce well seasoned with some grated parmesan cheese. Put in individual dishes. Smooth the tops, sprinkle over some bread crumbs and melted butter; set in the oven to brown. Serve.

Creamed Potatoes.

Peel and cut raw potatoes in large dice. Stew in milk or part cream till done; season with butter, salt, and a pinch of white pepper.

Stewed Potatoes.

Cut cold boiled potatoes in dice as for creamed potatoes, cover with a cream sauce and reheat for ten minutes. Serve.

Hashed Potatoes, Browned.

Mince cold boiled potatoes, season, and fry to a nice brown. Serve on oval platter in omelet shape like the Lyonnaise potatoes.

Julienne Potatoes.

Raw peeled potatoes cut in long thin shreds. Fry in deep hot grease to a nice brown, drain and dust with fine salt, and serve with finely-chopped parsley on top.

Saratoga Potatoes, or Saratoga Chips.

Raw peeled potatoes cut in very thin shavings, washed in cold water, drained, and fried in hot deep grease till browned.

New Potatoes.

Wash and scrape off the thin skin. Wash again, then boil in slightly salted water gently till done; drain and put back on the range for a minute to dry. Serve plain; or serve in a cream sauce.

Sweet Potatoes, Baked.

Wash and parboil the potatoes, then put in baking pan and bake till done. Or, the potatoes may be peeled after being parboiled, put in baking pan and baked, basted with drippings like browned potatoes.

Fried Sweet Potatoes.

Parboil, peel, and cut lengthwise in ¼-inch slices. Fry in hot fat to a nice brown.

Glacéd Sweet Potatoes.

Parboil and peel the potatoes. Large potatoes cut in quarters, lengthwise; small ones leave whole. Make a syrup of 4 parts of sugar and 1 part of water; add a little melted butter to the syrup. Arrange the potatoes in a baking pan and baste with the syrup. Let brown and baste several times till the potatoes are glacéd and brown.

Mashed Pumpkin.

Peel and remove the seeds; cut in small pieces. Steam or boil till done. Drain well, press thru a colander, season with butter, salt and nutmeg, and serve as a vegetable.

Pumpkin is prepared in the same manner to be used for pies, with spices and custard added.

Baked Pumpkin.

Peel and cut the pumpkin in even-sized pieces. Put in a baking pan, set in a medium hot oven, and baste with drippings. Season with salt and pepper and serve one or two pieces for each order when done.

Squash.

Winter or summer squash may be prepared like pumpkin. Served mashed or stewed.

Spinach.

Pick the spinach over carefully while dry. Remove the stems and wash in several waters. Boil in salted water till tender; drain, chop not too fine, season with salt, pepper, and some good butter, and serve.

Another way to serve spinach is to chop the boiled spinach very fine, season with butter, salt, and pepper, put in deep vegetable dish, and serve garnished with a quarter of hard boiled egg.

Creamed Spinach.

Chop very fine as above. Put in saucepan, season with butter, salt and pepper; stir for a minute, then dust over some flour. Stir again and add some cream or milk, and a little grated nutmeg. Serve with a slice of hard boiled or with a poached egg.

Stewed Tomatoes.

Scald and skin tomatoes, remove the hard ends and cut up. Stew till tender. Add some butter and season with salt, pepper, and sugar to taste. A thickening of bread crumbs may be added to the tomatoes.

Fried Tomatoes.

Cut in thick slices, dip in beaten egg and milk. Roll in bread or cracker crumbs seasoned with salt and pepper. Put in frying pan and fry on both sides with lard or drippings to a nice brown. These tomatoes are very nice if served on toast; or they may be served as a garniture with fried meats or fish.

Baked Tomatoes.

Cut off the ends and take out the center. Fill the cavity with a stuffing, put in buttered baking pans and bake in a hot oven for from 20 to 25 minutes.

The **stuffing** can be made by soaking some bread crumbs in water, then press dry. Take the center of the tomatoes, add it to the bread crumbs with some finely-minced onions and some fine-cut ham. Season with cayenne pepper, sugar and salt. Put in saucepan on the fire and let simmer to reduce some of the moisture. Fill in the tomatoes, put some melted butter over and bake as directed.

Boiled rice may be substituted for the bread crumbs.

Stewed Canned Tomatoes.

Put the tomatoes in a saucepan; season with salt, pepper, and a little sugar. Let come to a boil. Add some cornstarch dissolved in a little cold water, and let boil for five minutes. Or omit the cornstarch and add some white bread crumbs for a thickening.

Stewed Turnips.

Peel and cut small turnips in quarters. Boil in salted water till tender, drain and serve with melted butter.

Creamed Turnips.

Proceed as for stewed turnips. When done cover with a cream sauce, let simmer for a few minutes, and serve.

Mashed Turnips.

Peel and cut in small pieces. Boil in slightly salted water till tender. Drain and press dry; mash and season with butter, salt, and pepper. Serve as a vegetable, or for a garnish.

Turnip Tops.

The green tops of young turnips may be prepared like beet tops or spinach and served as a vegetable, or with boiled salted meats.

COFFEE MAKING.

The success of many a lunch room and restaurant is due to the careful attention which is paid in these places to the making and serving of a good cup of coffee.

Coffee, to be good, should be made fresh as often as possible, because after standing for some time it loses much of its flavor.

It is necessary to be very particular with the cleaning of urns, pots, and bags used in the coffee making. This, when omitted, or not done thoroly, is often the cause of bad coffee.

Lunch rooms, as a rule, use from 7 to 8 ozs. of ground coffee to 1 gallon of water. Some coffee makers use 1 raw egg, shell and all, crushed and mixed with the wetted coffee. This is said to clarify the coffee better and to give better color. Others use 3 or 4 clean crushed egg shells per gallon of water for the same purpose, which is less expensive.

Coffee Made On the Range.

To make 1 gallon of good coffee, set 1 gallon of water to boil. In the meantime put ½ lb. of medium ground coffee in the well-cleaned coffee pot; wet the coffee with a little hot water to a paste, add 3 or 4 clean crushed egg shells. When the water comes to a boil pour it over the coffee in the pot; let boil or simmer slowly for 5 minutes. Withdraw, and pour about ¼ cup of cold water in the pot to settle the coffee. Let stand a few minutes and pour the coffee into another pot, keep hot, but do not let boil any more. The coffee standing with the grounds would make it bitter. This method is followed in small places where there is no urn.

In other places where there is only one urn, which may be heated with gas, gasoline, or steam, the coffee is wetted and placed in bags in the urn. The water is heated on the range and when boiling is poured over the coffee in the urn. The water is percolated thru the coffee and drawn off and re-poured several times. The urn is kept hot, most of them setting in a jacket surrounded with boiling water.

The bags used for filtering the coffee are best made of linen crash or of canton flannel. They should be washed and dried after each meal, and the pots or urns used should be well cleaned and scoured three times a day.

TEA MAKING.

Most of the lunch rooms list several kinds of tea on the bills of fare. It should always be made fresh to order, because it loses all of its goodness after standing for over ½ hour. To serve tea properly heat the pot, then put 1 teaspoonful of tea in the pot (or use a little less or more if weak or very strong tea is ordered), fill up with boiling water and serve.

Mr. James A. McGuane, an acknowledged authority on tea, writing on the subject of the many complaints heard of the teas generally served in hotels and restaurants, gives five reasons for these complaints.

First: The tea may be bad to begin with.

Second: The tea may be good, but is spoiled in the making.

Third (and that by no means uncommon): Is that the tea is old and has lost its freshness and flavor.

Fourth: The great reason to my mind is due to the fact that public places serve the wrong kind of tea.

Fifth: The serving also of a pitcher of hot water is essential with every pot of tea, if the caterer is interested in satisfying his patrons. (The hot water so the customer may dilute the poured tea to suit his taste.)

"One of the greatest drawbacks toward getting a good cup of tea," Mr. McGuane says, "is the ignorance or neglect to use fresh boiled water. To make a good cup of tea it is imperative that the water be fresh to begin with. It must be boiling when poured on the leaves. If the water is a small part of a degree from the boiling point when poured on the leaves they will come to the top of the water and the flavor goes up in the air. If the water is boiling, the leaves will go directly to the bottom, and the water becomes permeated with the flavor.

". . . Tea has three constituents; essential oil (which is the flavor), alkaloid theine, and tannin. The first two are healthful properties; the tannin is the injurious one, particularly when taken to excess. When boiling water is poured on the leaves, the essential oil and theine are the first extracted, and it is only after 5 minutes that the tannin commences to loosen up. So if the liquid is poured off the leaves inside of that time, you will get all of the good out of the tea and none of the bad."

Iced Tea.

Mr. McGuane is also an acknowledged authority on the right way to make iced tea. He says: "Use about ¼ more of the dry leaf than you would when making tea to be served hot. Pour on the boiling water and allow to steep 5 minutes. (Do not allow it to remain longer on the leaves—all the good can be extracted in that time.) Pour off and let it cool gradually. Never use any artificial means of cooling until it is time to be served; then ice and lemon may be added.

"When iced tea is to be served, it should be made 2 to 3 hours in advance, or time enough to allow it gradually to come to the temperature.

"Tea, when properly made and poured off the leaves, will keep perfectly for a couple of days, if kept in a moderate temperature.

"Don't pour hot tea on ice. If you do, it will lose its delicious flavor.

"Don't put hot tea in the refrigerator to cool. If you do, it will spoil in short order.

"Don't use a cheap tea for iced tea. It is poor economy at all times, and particularly when you are going to use it iced."

To serve iced tea, put in a large glass and serve with a slice of lemon on the side.

Iced Coffee.

Make a strong coffee as usual. Draw off and let cool; keep cold and serve in a large glass, either black or with a slice of lemon; or serve with cream, as ordered. Some lunch rooms serve the iced coffee or tea with straws.

Coffee Glacé.

Serve sweetened and iced black coffee with a spoonful of coffee or vanilla ice cream in a large glass.

Coffee Boushea or Cafe Carnot.

To half a glassful of iced and sweetened black coffee add half a spoonful of orange ice and some claret wine, or a dash of angostura bitters. Top off with whipped cream or vanilla ice cream and serve.

Coffee Frappé.

A: To 4 qts. of strong black coffee add 2 lbs. of sugar and the juice of 6 lemons. Flavor vanilla or rum, or with kirschwasser.

B: Take 5 pints of strong black coffee, 3 pints cream, and 2 lbs. sugar. Make the frappe by dissolving the sugar in the coffee, and add the other ingredients. Pack the mixture in a porcelain lined ice cream can, or in a jar; set in an ice cream tub. Surround can or jar with ice and add just a little salt to the ice so the frappé does not freeze hard. It should only have a few ice crystals floating in it when served.

Chocolate Frappé.

Take 3 qts. water, 1 qt. cream, 2 lbs. sugar, 1 lb. powdered cocoa or chocolate; flavor vanilla. Make the cocoa into a syrup with the sugar and part of the water, then add the rest of the water and the cream; also the flavor. Pack like coffee frappé. Serve in glass with a spoonful of whipped cream on top.

Cocoa.

To serve cocoa to order, mix one teaspoonful of the powdered cocoa with a tablespoonful of boiling water, and mix thoroughly; then add boiling milk, or half milk and water. Let boil a minute and serve.

Chocolate.

Prepare like the cocoa and add about 2 teaspoonfuls of sugar for each cup. When using the unsweetened chocolate, scrape fine about one square of a cake, which is an ounce. Add to it about the equal weight of sugar; put these into a pint of boiling milk and water and stir well for a minute or more till well dissolved. A few minutes of boiling improves the chocolate. All water may be used if so desired.

Both cocoa and chocolate may be made in larger quantites after the same recipe and kept hot in the bain marie. A great improvement is to add a little good vanilla extract to the chocolate.

Chocolate should not be served too sweet, because many patrons like it with only a very little sugar.

Chocolate is often served with a spoonful of whipped cream on top, or the cream is served in a small pitcher on the side, the pitcher half filled with plain cream and a teaspoonful of whipped cream on top of the plain cream.

Egg Chocolate.

For each cup of chocolate take one yolk of egg. Prepare the chocolate with water as directed in the previous recipe. Beat the yolks light in a cup with half the sugar, and when the chocolate comes to a boil, pour it in the yolks, beating constantly. Return a moment to the fire without boiling, stirring all the time; then take off and serve. The egg chocolate may be flavored with vanilla, or with a pinch of cloves or cinnamon.

Lemonade.

When lemonade is made to order it is best to use a plain syrup instead of using a powdered or granulated sugar. A plain syrup is made by dissolving 12 lbs. sugar in 1 gallon boiling water, adding a pinch of citric acid to prevent granulation. Let the syrup cool and put away in bottles.

A plain lemonade can be made with ½ a lemon and about 1 ounce of this syrup to ½ pint of iced water. When lemons are very high a little diluted citric acid may be added.

For a better grade of lemonade add the juice of one lemon and one ounce of syrup. Fill the glass half with shaved ice. Add the syrup and juice; fill with clear water. Serve with a slice of lemon or orange or cherry on top, and with straws.

PRESERVING.

It is important to use only sound, ripe, but not over ripe fruit. The best grades of fruit may be preserved in a richer syrup for table use, while the other grades can be used with a lighter syrup for pies, etc. When using glass jars they should be tempered and sterilized before filling.

The preserving is done in two ways: Either the fruit is boiled in the syrup for from twelve to twenty-five minutes, and then put in the heated glasses and closed up air tight; or the fruit is put in glasses (peaches, pears and quinces already blanched; berries are put in in their natural state), the glasses are filled with the hot syrup and the cover put on.

After filling, place in preserving pan or canner on a board or grate in water about the same temperature as the contents of the jars, and bring slowly to a boil. From the time it comes to a boil, let boil for from twelve to twenty-five minutes, according to the ripeness or kind of fruit (berries from ten to twelve minutes, also ripe peaches and apricots; pears and quinces twenty to twenty-five minutes). The water should come up to the neck of the glasses. When done, remove from the fire and let the water cool down some before removing the jars.

Do not expose jars to too cold air currents, as this may cause breakage.

The cooking in the closed jars may also be done in steam instead of boiling water.

Pie fruits require less sugar than is generally used in the richer preserves, and they are often put up without any sugar. For a medium sweet preserve use the sugar as in the table below.

For each quart of fruit use:

Strawberries	8	ounces	of	sugar
Raspberries	6	“	“	“
Blueberries	6	“	“	“
Gooseberries	8	“	“	“
Cranberries	10	“	“	“
Cherries	8	“	“	“
Quinces	8	“	“	“
Grapes	6	“	“	“
Peaches	6	“	“	“
Pears	8	“	“	“
Plums	8	“	“	“
Rhubarb	12	“	“	“
Pineapples	10	“	“	“
Crab Apples..............	8	“	“	“

To Preserve Fruit in Water.

The fruits are bottled, covered with fresh boiled water. Then the jars or cans are closed air-tight and kept in boiling water, or steamed till the heat penetrates and preserves the fruit. This process sterilizes but does not cook the fruit.

The time to sterilize is given:

For small fruit with stones; quarts, ten minutes; pints, eight minutes.

For large fruit with stones; quarts, twelve minutes; pints, ten minutes.

For pitted fruits, as pears, half peaches and apricots; quarts, eight minutes; pints, six minutes.

Preserving Rhubarb in Cold Water.

Rhubarb may be kept all winter by simply cutting it in pieces and putting it in jars; fill jars with fresh cold water and put on the covers. This method is used in some large bakeries with success.

JAMS AND JELLIES.

In making jams and jellies it is best to use wide shallow vessels. Steam jacket kettles are the best to use. In such vessels the evaporation proceeds more rapidly, and this preserves the flavor of the fruit.

The jars used should be sterilized and tempered as for preserving. Let the jelly or jam in the jars stay until quite cold before covering. If covered while warm moisture condenses between jelly and covers and causes formation of mold. Cover the surface with strong wax paper or parchment, which should be moistened with a weak solution of benzoate of soda before putting on the cover.

Jams are made of crushed small fruits, or peeled and crushed or chopped large fruit. The larger canning and preserving establishments pass the fruits thru a large meat chopper having a perforated plate with medium sized holes.

The general rule for **jams** and **jellies** is 1 lb. of fruit to 1 lb. of sugar. But the cost may be reduced by replacing a part of the sugar with glucose in proportion of 1 lb. of glucose to from 5 to 10 lbs. of sugar. The addition of glucose in large quantities is apt to make jams and jellies tough, but a small amount of glucose is desirable because it prevents the crystallizing of jams or jellies.

Many of the commercial jams and jellies are made less expensive by adding apple pulp or apple juice to the more expensive fruits. For this purpose the peelings and cores of apples, or the entire apples of inferior quality are utilized, which are left over from canning the fruit.

Unripe fruit is better than ripe fruit for jelly. Where there is not sufficient acid present in the fruit the factories add some acid to make the jellies stand, or ''hold,'' as it is termed.

These acids are termed coagulants, and are made by dissolving 1 lb. of tartaric acid in 2 lbs. (1 qt.) of water, or by dissolving 4 ozs. of tartaric acid and 1 oz. of alum in 2 lbs. (1 qt.) of water. These coagulants are used in proportion, 4 liquid ozs. of the acid to 10 lbs. of hard firm jellies or jams; or 2 ozs. for 10 lbs. of jelly for a soft spreading jelly.

A fruit acid which is used largely for an addition to fruit syrups, and may be added in making sherbet and fruit ices, is made by dissolving 1 lb. of citric acid in 1 pt. of warm water.

Jams.

The method of making the jams is the same for all the different fruits. Weigh and crush the picked over and cleaned berries; put on to boil, add the sugar, and stir constantly with a wooden spatula. Boil for about twenty minutes, or until it thickens. When it coats the spoon or skimmer, or drops in clots from the spatula, it is ready. It may also be ascertained by dropping some on a very cold plate. If it sets soon it is ready.

Large fruit like apples, peaches, or plums, should be peeled, or skinned and stoned, and boiled with very little water to a pulp before adding sugar, and then cooked till thick.

When making jellies mash and heat (not boil) the berries till the juice runs freely. Then strain thru cheese cloth or flannel bag, and for each pint of juice obtained use 1 lb. of granulated sugar. Let the juice come to a boil before adding the sugar, and it is preferable to heat the sugar to accelerate the jellying process. Let boil, and remove all the scum as it arises. The jelly jells in from five to fifteen minutes after the sugar is added. The test is the same as for jams. When the sugar is first dissolved it will run like syrup from the paddle or skimmer. At the next stage it will string, and at the next it will break from the paddle in drops. At this point a drop put on a cold saucer or plate should congeal in a moment. A great mistake often made in making jelly is that it is boiled too much, and that makes it ropy like glucose.

Apple Jelly from peelings and cores, or the entire apple, is made by putting the peelings or fruit on the fire; cover with water, let come to a boil, and let boil for about half an hour. Then the juice obtained is filtered thru a cheese-cloth without much pressing. This liquid is boiled down to ¾ of its volume. For each pint of juice thus obtained one pound of sugar is added and boiled until it jellies, as in the preceding process. If required, a small portion of acid may be added, or a part of juice of currants, raspberries, cherries, etc., etc., may be added with the appropriate color.

Pulp expressed from jellies may be used for a low grade of jam.

Grape Jelly.

Heat and crush the grapes as for berries. Strain, and let the juice boil down for fifteen to twenty minutes before adding the sugar. It will jell quickly by this method. It is preferable to put this jelly up in small glasses or jars.

Pure Fruit Juice for Sherbets and Syrups for Soda Fountains.

Heat and filter fruit juices as for jelly. Put the hot juice in one-quart champagne bottles, seal them, set in hot water, and let boil for 45 minutes to sterilize the juice.

For fruit syrup add to each gallon of filtered fruit juice 12 to 15 lbs. of sugar, dissolve and gently warm, not over 125 degrees Fahr., stirring till clear. One oz. of citric acid may be added, and color to produce the desired shade. This keeps in sealed bottles or jars without any further sterilizing.

Crushed fruits for ice creams and soda fountains are made similar to jams.

Berries may be crushed thru a colander. Peel and pit peaches and run thru meat or vegetable cutter. To each gallon of this add 8 lbs. of sugar and 1 oz. of citric or tartaric acid. Stir and heat in kettle, but do not let boil till the sugar is well dissolved. Fill in jars, cover and seal. Put in hot water and let boil for fifteen minutes; then remove and let cool slowly.

Syrups for the Soda Fountains.

These are either the juices of fruits or made of an infusion of roots, vegetables, or leaves combined with some simple syrups for preserving them in liquid form. (For simple syrups see chapter on icings and cake.)

The simple syrups are also used for mixing drinks at the bar and by adding spirits to even parts of syrup, or fruit juices and spirits, all kinds of cordials can be produced.

When using syrups for the soda fountain they may have some dissolved gum arabic added, or gelatine may be added in order to produce a rich froth. All the fruit syrups are made as given in the preceding chapter for pure fruit juices and fruit syrups; but the ordinary fountain syrups contain about 1 qt. of fruit syrup and 3 qts. of simple syrup, without any gum or gelatine added.

Lemon Syrup.

A.—To 1 gal. of simple syrup **No. 1** add 20 drops of oil of lemon and 1 fluid ounce of fruit acid, or ½ oz. of citric acid dissolved in a little water. Mix well; then add 2 ozs. of dissolved gelatine or gum arabic.

B.—Grate the yellow rind of 12 lemons on 4 lbs. of granulated sugar. Rub well into the sugar. Mix with the expressed juice; warm and stir until the sugar is dissolved. Let stand for 2 hrs., then strain.

Orange Syrup.

Add the grated rind and juice of 12 oranges to 1 gal. of simple syrup. Let stand in the warm syrup for 2 hrs., then strain.

Vanilla Syrup.

To 1 gal. of simple syrup add 1 oz. vanilla extract, and 1 fluid oz. of fruit acid, and mix well with some caramel coloring.

To make caramel place 3 lbs. of sugar in a copper kettle with 1 pt. of water. Let boil till it is a black syrup. Add 3 pts. of water, let boil, and dissolve. Strain and put away for use.

Chocolate Syrup.

A.—Soak 1 oz. of gelatine in a little cold water. Dissolve 8 ozs. of cocoa or bitter chocolate. Add gradually 2 qts. of water, then 6 lbs. of sugar. Let boil for five minutes with the dissolved gelatine added. Cool, add 1 oz. of vanilla extract, and strain.

B.—Mix 8 ozs. bitter chocolate with 1 qt. of water. Stir on a slow fire. Add 4 lbs. sugar, let dissolve and strain.

Coffee Extract.

Mix 1 lb. of a good grade of ground coffee with half a cup of cold water; cover and let stand for 1 hr. Then add 1 qt. of boiling water; let infuse, closely covered, for 1 hour and filter.

Coffee Syrup.

To make syrup, add from 1 to 2 qts. of simple syrup and mix well. To some of the coffee syrups 1 oz. of ground chicory is infused with the coffee, and it may be flavored vanilla and a little caramel added.

Ginger Syrup.

Add 2 ozs. of ginger extract to 2 qts. simple syrup.

Sarsaparilla Syrup.

To 2 qts. of simple syrup add 2 ozs. of sarsaparilla extract and 6 drops of oil of wintergreen. Color with caramel and mix well.

A variety of other syrups are made of combinations of the different fruit and extract syrups. At the fountains, sherry wine, port wine, claret, or liquors, or bitters are added.

LUNCH ROOM ECONOMIES.

A System of Accounting: In order to be economical it is best to have a system of accounting. This is necessary in any business, large or small, but must be regulated according to the business. Without a proper system it is impossible to know where leaks occur. To make a profit it is necessary to know the cost of production and the selling price. In well regulated places a daily cost sheet is used for this purpose; in some places separate sheets for bread, cakes, etc.

As all the materials used in a bakery are either weighed or measured, there is not much difficulty in keeping track of the cost, and nearly the same method can be used in checking off the meat cooking or kitchen part of the lunch room.

In the first place it is necessary to check up the materials as they are issued to the bakery or kitchen. For the daily cost sheet the different articles or materials used are placed in columns on the top of the sheet, and along the side the different goods to be made. The sheet is filled out by putting down the proper amount of material used in each mixture in its respective column; and the number of cakes or loaves made of each mixture. This gives the amount of material and how much got out when baked.

To get the total expense of the lunch room, the cost of labor, fuel, rent, etc., could be added to the cost of materials used; then deducting from this the cash sales, you would get the net profit. By this method a man without any knowledge of bookkeeping can easily determine the operating expense of his business. (Illustrations of accounting systems will be found farther on in the book.)

BREAD ECONOMIES.

The best and most economical flours for breadmaking are milled from strong hard spring wheat grown in the Northwest, and also from strong hard winter wheat, known as Turkey wheat, grown largely in Kansas. When using a strong flour the dough can be made much slacker, because the hard wheat flour tightens up—the dough becomes firmer. When a weaker flour is used the dough requires to be made firmer and slackens—becomes softer. For this reason the strong flour is the cheapest, because it produces more bread.

It is more economical to use oil instead of lard for bread.

It is economical to bake breads used for sandwiches and toast in covered pans, because there is less waste. (See breadmaking.)

All bread dries quickly when cut. For this reason the bread should be served freshly cut, or at least the cut bread should be kept well covered to prevent drying out. Good slices, when too dry to serve, may be used for such toasts as are served with a sauce, or for cream or milk toast, or cut in triangles for croutons served as a garnish.

Broken pieces may serve for dressing, or be made into crumbs for breading veal chops or cutlets, etc. There are a variety of puddings in which bread crumbs are used. If there is still a surplus, the stale loaves or slices left over may be soaked and rubbed thru a sieve and mixed into a Boston brown bread. Or the bread may be dried and finely ground and mixed in the graham bread.

MEAT ECONOMIES.

Moderate priced lunch roms are using the round of beef for roasting, and the rump is cut into steaks and used for other purposes. But the large majority of these places buy the forequarter of beef, which is the lowest priced. This part, which consists of the chuck, the brisket, the clod, and foreshank, is used for all purposes. The chuck is cut largely into steaks. The brisket is served plain boiled, or is corned. The clod is generally converted into roast beef, while the thin ends are trimmed off and made into roast beef hash and other dishes.

Other meats, like roast pork, etc., are served with a stuffing or dressing. The thin sliced meats are placed on top of the dressing with plenty of gravy to make a large portion.

The different hashed meats are often served on a large slice of toast.

When serving veal, or chicken fricassee, or pot pies, the dumplings served with the dish are made rather large and one or more are served with each portion.

Frying Meats in Batter: There are some localities where the patrons look more for quantity than for quality. Pork chops, veal cutlets, tripe, etc., fried in a thick batter, can be made to look three times their size when thus prepared.

Frying in deep grease is more economical. It saves grease. Frying on one side and then turning over, the upper side, when turned over, absorbs more fat; because the part exposed is kept at a lower temperature, and absorbs more fat than the part placed in first. Another saving in fat is obtained by straining the fat (after frying the articles) while warm and liquid, thru a fine sieve or cheese cloth. This removes flour dust, crumbs, etc., and prevents the fat from becoming dark. If this is not done frequently the fried goods get full of black specks.

The Hotel Monthly has advertised an economical meat broiler (the Ross Broiler), which is very handy for the small places that have got no charcoal broiler, or the restaurant which does not wish to keep up a charcoal fire during slack hours. This broiler fits any range or heated surface. It is set on the range and may be used like any other broiler.

A saving may be accomplished by using the bake oven for roasting meats, baking hams and beans, where it is convenient.

Chicken Pie as Prepared in Some of the Lunch Rooms: One large company which operates nearly fifty chair lunch rooms in the different cities prepares this dish as follows: Full grown chickens, generally old fowls, are boiled until done; then cooled and the skin removed. A part of the white meat of the breast and a part of the dark meat of the legs is cut in slices to be used for sandwiches. The rest of the meat is removed from the bones and cut in small shreds. The shredded meat is divided evenly in oval china dishes. The skin is cut fine in the meat grinder and sprinkled over the meat in the dishes. The stock in which the chickens have been boiled is made into a thick sauce with flour, and seasoned with salt and pepper, and poured over the meat in the dishes, which are then covered with a pie crust as usual and baked without washing the crust. These lunch rooms do not serve the pies in the dish. The pies are turned from the dish onto a platter with the crust on the bottom, and served thus. This method of filling the pies with the meat before adding the gravy is very practical, as it permits an even distribution of the meat.

In some other lunch rooms the boiled meat is picked off the bones, and with the skin put thru a coarse meat chopper and then mixed with a cream sauce made from the stock. Some of these places cover the pies with a rich biscuit crust which contains some baking powder. This makes a rather thick but light crust. When well baked and turned out on the platter, with a little chicken meat on top and plenty of gravy, this makes quite a large looking portion for ten cents, which is the price generally charged in these places.

CAKE MAKING ECONOMIES.

The high prices of materials have made it necessary to use less expensive recipes for cakes and pastry, and while everything used should be of good, wholesome quality, that does not mean that the highest price should be paid for the materials used, when the goods can be made good without being too expensive.

In England and Germany butter substitutes (good neutral fats like oleomargarine or cottolene, etc.) have been in use for many years in the making of cakes and pastry. These substitutes contain as much food value, and often a larger percentage of fat than pure butter, and if they are used in moderation, with a good flavored butter, they will make a better article than using all butter of an inferior grade, and reduce the cost of the mixtures without making an inferior product.

To those who are not familiar with the use of these fats a good suggestion is to try it in small quantities in conjunction with butter, gradually increasing the amount of the substitute.

Sour milk may be used for griddle cakes, muffins, gingerbread, tea biscuits, doughnuts, and for many other purposes where sweet milk is used. The milk should be sour or thick enough to contain sufficient lactic acid to neutralize the soda; otherwise a small addition of cream of tartar should be added to the flour.

The general rule when using sour milk is to take one rounded teaspoonful of soda to each pint of sour milk, and of course if the original recipe calls for baking powder, leave out the baking powder.

Sour cream may be used like sour milk, and in recipes where shortening is called for, from 1 to 2 ozs. less of shortening may be taken; otherwise the mixture will be too rich.

Considerable saving can be effected by buying supplies, like fruits, butter or eggs, at the right time. Butter and eggs, if they can be bought and stored while the prices are low, are two of the principal factors to reduce the cost of cakes and pastry. Many of the large bakeries buy butter and eggs during the spring months and put them in cold storage; or the eggs are preserved in lime or waterglass pickle. Butter is generally cheapest in June, eggs in April and May. The prices of both advance greatly in November, and keep high until March. (See egg preserving.)

It is necessary to have the right kind of flour for cake and pastry. For bread making a strong flour, a hard wheat flour strong and rich in gluten, is required, because such a flour absorbs more moisture, stands more fermentation, and makes a larger loaf. In making cakes and pastry there is no fermentation process, consequently a softer flour of a lower gluten, a soft winter wheat flour, is better adapted. A strong flour would require more shortening, make the cakes more expensive.

The different mixtures require different kinds of sugar, and for this reason there should be several kinds to work with. Generally four kinds are used, granulated sugar, standard powdered sugar, XXXX powdered sugar for icing and cakes, and an A sugar, or a brown sugar.

It is necessary to be exact in weighing and measuring all of the ingredients used; also to be very careful in compounding the mixtures. Many mixtures are spoiled by careless mixing. A certain number of cakes are made from a mixture. Instead of filling out the ready mixture by guess in the pans, it is preferable to weigh each cake in the pans. Cakes should not be too strongly flavored, and flavorings and spices should be kept well corked and covered to prevent loss of flavor. It is best to taste the mixtures before baking, as the strength of flavor and spices frequently varies.

It is almost impossible to mix some kinds of cake or make pastry satisfactorily in a hot place.

A saving of fuel can be accomplished by baking such cakes as require a stronger heat first; and afterwards use the oven for heavy cake and other goods which require a slacker oven.

It is economical to use the right kind of pans and tins or molds, and there are several mixing and beating machines, also some food choppers and grinders, which can be used to cut down the cost of production.

In some of the smaller places where baking is done by women, most of the ingredients are measured by quart, cups, or spoons. Scales are generally absent or are hardly ever used. This is the cause of many a failure to produce uniform goods. Exact weighing and measuring and a knowledge of manipulation of materials is the only proper method to obtain good results.

Baking powders differ very much and some of them are made up from chemicals which are apt to dry out the cakes in baking; while they produce the necessary lightness required, the cakes do not keep the moisture, they become quickly dry. These powders are generally very low in price, and may be used for some mixtures like griddle cakes, etc. For soft cakes the material best suited is a pure cream of tartar and baking soda. This mixture can be made in the proportion of 2 lbs. of cream of tartar to 1 lb. of bicarbonate of soda (baking soda). This should be finely powdered and mixed by passing several times thru a fine sieve, and kept in air-tight cans for use. About half a pound of cornstarch may be added to prevent caking.

A somewhat cheaper mixture may be made by taking 1 lb. of cream of tartar, ½ lb. of tartaric acid, 1½ lbs. baking soda, and 1 lb. cornstarch. The advantage of using all cream of tartar and soda lies in the fact that a cake mixture may stay out of the oven for a reasonable time without it being in any way detrimental to the mixture. The mixtures containing tartaric acid, etc., have to be baked as soon as mixed. Otherwise it would work out and the cakes become of a coarse texture, or drop and become too heavy.

There are a variety of crumb cake mixtures given in the cake recipes, etc., in which broken cakes, layer cake trimmings, and scraps may be used. A surplus may be used in ginger bread, spiced muffins, added to mince meat, used in plum pudding or in Boston brown bread. It is economical to make cakes in small quantities (not over producing), best to make them fresh every day. This saves money and gives the best satisfaction.

Salt Rising Bread.

This bread is very popular and well liked in some localities because it requires no yeast, is economical, and more cheaply produced than bread made with compressed yeast.

To make this bread successfully a warm even temperature of from 106 to 110 degrees Fahr. must be maintained during the whole process. The corn meal used should not be kiln dried or sterilized (most mills sterilize the corn before grinding). Where it is practical grind your own corn in a handmill for this purpose, using white corn.

Take from 5 to 6 ozs. of the meal and place in a bowl with a scant ½ teaspoonful of baking soda and a pinch of salt. Bring to a boil 1½ pts. of milk and ½ pt. of water. Add this gradually to the meal, stirring to avoid lumps. This thin batter forms the start. Now set this bowl, well covered, on top of the oven or in a pan of warm water where a given temperature can be maintained. It is best to set this in the evening, as it takes about 12 hours to become light. When this ferment is light take a larger bowl or dish pan; put in 3 qts. of water, and sufficient flour to make a thick batter, as for pancakes, and add the first ferment, beating it well. Have this batter at the right temperature and set in the proving closet, which should be warm and moist. This sponge will be light in about an hour at a temperature of 110 degrees Fahr. Then make the dough.

For doughing add 3 qts. of water at the same temperature with 5 ozs. of salt and 5 ozs. of sugar dissolved in it; also 8 ozs. of lard or oil. Make a soft dough when using a strong bread flour, a firmer dough when using winter wheat flour, or a blend of both. Let the dough come up only so it shows life. Then scale and make it up in the pans. Set in the warm moist prover. Do not give as much proof as for yeast raised bread, and bake as other bread. A 1 lb. loaf will bake in about 20 minutes.

Some bakers add a couple of boiled and mashed potatoes and a little ground ginger and brown sugar to the first start. This is said to hasten the fermentation.

To Utilize Left-over Lemon, Orange, or Grapefruit Rinds for Cakes, Mincemeats and Puddings.

The left-over peels generally thrown away in making ices and sherbets can be used in the same manner as the bought candied peels. They may be simply kept in a syrup or candied. Much of the imported citron and other peels is imported in salt brine. The peel is washed in water till the salt is removed before it is candied. In a small way the left-over peels may be kept in a similar method by making the brine with from 12 to 15 lbs. of salt dissolved in 100 lbs. of water (50 qts.). Put this in a wooden barrel, or in some large jars. Take the left-over peels; scrape out the soft inside and drop daily in the prepared brine. They will keep till required for syruping or candying, for months.

To use fresh peel without the brine is an easier method if sufficient left-over peels can be saved. Put the peels from which the juice has been pressed in cold water for three days. Change the water every day. Take out and scoop out the soft inside pulp. Put the peels in water and boil slowly until they can be pierced with a straw. Do not boil lemon or orange peel together, because lemon softens more slowly than orange peel. When soft, strain off the water.

Make a syrup with 1 gal. of fresh water and from 10 to 12 lbs. of sugar. Let come to a boil; drop in the drained peel and let simmer for 15 minutes. Put syrup and peel into a large jar and let cool. The next day strain off the syrup; let come to a boil; add the peel and put back in the jar. This may be repeated once or twice more, but two boilings are sufficient to make the peel keep in the syrup. Put a china plate in the syrup on top of the peel to keep it under the syrup. Cover and keep in a cool place.

Syrup left over after the peel is used can be reboiled and used over again for the same purpose.

When using the peel kept in brine rinse in 4 or 5 waters; drain, and put on the fire with fresh cold water and let slowly come to a boil. Boil for 15 minutes; drain and rinse again in fresh water. Give another boil or two until it is free from salt, and use it like the fresh peel, boiling it in the syrup. If it is desired to keep the peel dry, it should have from 3 to 4 boilings, letting the peel stand in the syrup about 24 hours after each boiling. It should be fairly transparent by this time. Let the peel stand in the last syrup until lukewarm; drain and put on wire screens to dry in a warm place. When perfectly dry put away for use.

If you wish to candy the peel drain it free from the syrup and let dry on the wires. Boil the syrup to the blow or soft ball degree; about 242 degrees; drop in the peel and let boil a minute. Take out the peel with a fork, drain on wire grate, then set in a warm, dry closet until all the moisture has evaporated.

Baked Ham in Rye Bread Dough.

Some bakery lunch rooms bake the hams used for sandwiches by wrapping the hams in a thin layer of the dough and bake them in a slow oven for about 3 hours. This makes a well flavored and juicy meat for sandwiches.

To Sweeten Rancid Butter.

Wash thoroly in lime water and rinse in clear cold water. Dissolve 2 lbs. of unslaked lime in 1 gal. of water by putting in earthen or wooden vessel. Put on a part of water. Stir with wooden paddle till dissolved. Add the rest of the water, let stand and cool. Pour off the clear liquid, being careful not to take any of the sediment. Lime water is harmless to use, but should not be kept in metal vessels.

The Bakery Lunch Rooms for Small Towns.

I pointed out in the opening chapter of this book that a lunch room or small restaurant can be made to pay when added to a small country hotel. The same may be said of running a lunch room in connection with a bakery. A correspondent of the Bakers' Helper says the following about this:

"There is many a small town that will not support a restaurant pure and simple—or a bakery either, but by combining the two they can be made to pay."

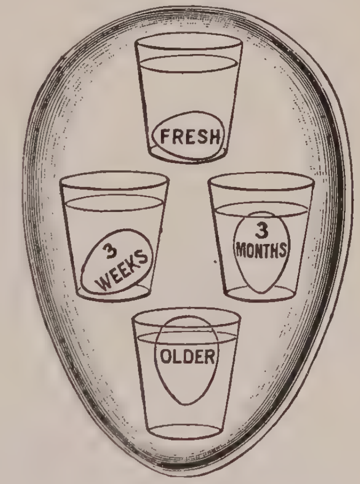
A restaurant or a lunch counter can be fitted up at comparatively small additional expense; most of the cooking apparatus is already there and much of the food used is kept in stock. Of course such a place should be of the short order variety and carry only a small bill of fare.

Fresh Egg Test.

Dr. Harvey Wiley, the government food expert, has made public a simple method of testing the freshness of eggs. If an egg sinks in a solution of 1 oz. of salt to ten of water, it is fresh.

How to Tell the Age of an Egg.

G. J. Hutchins in "Food and Cookery," London.



Placed in the water, the egg, if fresh, will remain resting at the bottom of the vessel; if not quite fresh, it will rest with the big end raised higher than the small end, and the higher the big end is raised the older is the egg.

The reason why: As an egg gets older, the water contained in the white of the egg evaporates, and this causes the empty space at the thick end of every egg to become enlarged. The larger that empty space becomes the more the egg rises in the water, till in course of time it floats.

Preserving Eggs in Lime Water.

Take 3 gals. of water, 3 lbs. of lime and 1½ lbs. of salt. Slack the lime and salt with the water and let cool. Pack the eggs carefully in the barrel and fill up with the solution. Put a top piece of wood over the eggs to keep them under pickle.

To use them place the eggs in a wire basket or on a grate and pour cold water over to remove the lime. The vat should be kept in a cellar or other cool place where a low temperature can be maintained.

Water-Glass Preserved Eggs.

The water-glass, which can be had from the wholesale druggist, is simply mixed with water which has been previously boiled and cooled to normal temperature in the proportion of 1 lb. of water-glass to 10 lbs. of water. For use the eggs are simply taken from the solution by hand and dried before using. Eggs thus preserved should be kept in a dark, cool place and will last for eight months and more.

Side Lines.

There are some side lines which may prove a source of good profit if handled right. These lines depend much on the locality where the lunch room is located. In several of the prohibition districts soda fountains are run in connection with the lunch room, where all kinds of plain and fancy drinks, ice cream soda and sundaes, also mineral waters, are served and made to pay. The addition of a soda fountain also may assist in building up an ice cream and catering business. Many druggists sell small luncheons as a side line to a soda fountain and there is good profit in selling soda water. A small fountain can be bought for from $150 to $200 in easy payments. In connection with the soda a small stock of candies may be kept as a side line.

Some of the lunch rooms near railroad depots, or in the vicinity of mills or other large business places have built up a large box-lunch trade. These lunches are put up in folding boxes and generally consist of a meat or cheese sandwich; some fruit, one orange, or a banana, or apple, a slice of cake, cookies, or a cream puff, eclair, etc. These boxes sell for ten cents, but may be put up more elaborately, as desired. Most all of the lunch rooms sell also coffee, tea, or milk, in pitchers or cans. Small lunches are often taken out, and when dishes or knives and forks are taken from the lunch room a deposit is required for these, except where the patrons are known. A note should be made of all such dishes taken from the room, to prevent loss. Other lunch rooms near electric lines leading to resorts or picnic grounds advertise and put up all kinds of lunches for large parties, and keep and rent out lunch baskets. These places also keep on hand canned meats, condensed milk, sardines, pickles, olives, and different kinds of crackers; also shredded wheat biscuits and triscuits, etc.

Some of the best lunch rooms reserve a table where they keep on file several of the daily papers for the use of their patrons. All these schemes aid to increase patronage and bring more business.

Three Recipes for Chop Suey.

No. 1: By Chef E. L. Barrett:

1 pig's heart soaked in salt water for 2 hours.
1 stalk of white celery cut in half inch lengths.
1 onion sliced.
1 garlic button mashed.
6 medium sized Chinese mushrooms soaked in cold water for 2 hours.
½ cup Chinese beans soaked until half inch sprouts on same.
½ cup Chinese sauce (60 cent jug kind).
4 to 6 Chinese potatoes peeled and sliced.
½ gallon strong chicken broth.
1 tablespoonful peanut oil.
2 tablespoons cornstarch.
1 cup rice washed until there is no starch or flour in rice (put on in double boiler with just enough water to cook the rice so that every grain stands soft, yet solid and dry—the rice to be served in separate bowl.

Take a saute pan and brown the garlic and pig's heart (which has been cut as thin as chipped beef). Use the peanut oil to two parts lard or bacon drippings (which is better). The pork should be well cooked; then add the potatoes, onions, celery and bean sprouts. Shake all the while. When the celery is half cooked add mushrooms, then chicken broth. Thicken with cornstarch. Add sauce. Serve in bowl.

The chicken broth should be well seasoned with carrots, celery, bay-leaf and salt and red pepper.

This is a recipe that the Chinaman holds as a great secret, and very few cooks except Chinamen know it. The Chinese sauce, beans and potatoes can be had at the Chinese stores on Clark street. The mushrooms and beans are dried. The potatoes look very much like the root of the curl leaf plant.

* * * Replying to enquiry as to whether he got his recipe from a Chinaman direct, Mr. Barrett said: "No Chinaman would give the correct way. I first ate chop suey in Hong Kong. I tried to get the recipe there, but failed. From the Chinese merchants I found out part of the ingredients that cooks bought to use in chop suey. Becoming a chop suey fiend, so to speak, I ate and cooked the dish for six years and then there was something lacking. Near 460 State street is a Chinese restaurant, the best in Chicago. Sam, the day cook and proprietor, is the best cook in Chicago, so far as chop suey, Youck-a-man and other Chinese dishes go. On Clark street, near Van Buren, in basement, is a Chinese merchant whose name is Tong. He keeps and sells these goods I speak of. I make the same chop suey that Sam does, and always keep a supply of the sauce. There is another sauce that is not quite so salty, to serve on the side with suey.

* * *

No. 2: By Chef R. Greenfield: "I worked in a hotel where I had Chinese assistants, and the following is the way in which it was made: Giblets, livers, sliced onions, small strips of pork, Chinese mushrooms, parsley and buck-hup (the latter article you cannot get at present, as it is out of season; it is imported from China and in winter may be gotten from a Chinaman). Saute the giblets, livers, onions, and pork together. When three parts cooked take out of the pan and make gravy from the sauce in the pan."

* * *

No. 3: By Steward Geo. A. Cheney: "I don't know as you would be able to get the kim jim in the East. It is a vegetable similar to the vanilla bean in looks, but tastes like our mushroom. The gizzards are also cut in a peculiar manner; first cut in two, then scored from the top, the same as you would a fresh ham, only deeper, almost through. The following recipe is by Charley Lim Ying: Two dozen chicken gizzards, 2 heads of celery, 4 ounces kim jim, 2 good sized onions, salt and pepper to season. First score the gizzards nearly thru from the top; soak the kim jim for twenty minutes, then mince fine with the diced celery and the onions. Boil the gizzards until nearly done, then saute all in chicken fat till done. Season and serve hot with boiled rice."

Tamales.

This recipe for tamales is from that authority on Southern dishes, The Creole Cook Book:

One tender young chicken, 1 cup of boiled Irish potatoes, 1 large onion, 1 clove of garlic, 2 sprigs of parsley, 1 bay leaf, 1 sprig of thyme, 1 spoon of butter, 1 cup of cracker crumbs, salt and chili pepper to taste, a good dash of cayenne.

Boil a young chicken until the meat can be picked off the bones. Then chop up very fine. Mince the onion, clove of garlic, thyme, bay leaf and parsley, very fine. Put the onion and butter into a saucepan and let brown slightly, and add the minced garlic, thyme, parsley and bay leaf. Add the chicken immediately and one cup of mashed potatoes and grated cracker crumbs. Stir well, and season to taste with salt and chili pepper. Add a good dash of cayenne, for this is a very hot dish. Mix all well by stirring and let all cook for five minutes. Have ready a pot of boiling water and about a dozen nice, clean cornshuck leaves. Cut the leaves into nice oblong shapes, and divide the chicken mixture into equal parts. Roll each of these parts into a corn leaf and tie, and immerse in boiling water for five minutes. Then drain off the water, arrange the husks nicely on a dish and send to the table hot, serving just before the meal begins as an appetizer. This is a famous Mexican-Creole hors-d'oeuvre. Tamales are also eaten hot for supper or luncheon.

Scrapple.

The following recipe for scrapple is from Goodholme's Domestic Cyclopedia:

Scrapple: This is a Pennsylvania dish and deserves to be better known; for when well made it is an excellent substitute for meat at breakfast. To make, procure a young pig's head, perfectly fresh, weighing 5 or 6 pounds (get the butcher to take out the eyes and teeth); cut off the ears in order to clean them well inside; put the head and ears into 2½ gallons of cold water, and let it boil till the bones can be easily separated from the meat; then take it out, chop the meat very fine, put it back into the liquor in which it was boiled, and season moderately with salt, pepper, sage, thyme and sweet marjoram, then take equal parts of buckwheat and Indian meal and stir them in until the compound is about the consistency of mush; **lift it off the fire while thickening to keep it from being lumpy**; then let it boil for about fifteen or twenty minutes, stirring to prevent burning. Turn it into pans to cool and keep it in a cool place; it will keep several weeks in cold weather. When wanted cut it into thin slices and fry to a crisp brown.

Potatoes O'Erien.

Recipe by Chef E. A. Coleman: Cold boiled potatoes hashed fine, cover with cream, little butter, salt and cut little chives fine and diced pimento peppers. Put on stove and cook till they thicken. It is the peppers that gives the flavor to them.

Dried Beef Dishes.

Mr. William W. Tilley of Tilley & Co., caterers, Newcastle upon Tyne, England, in a letter to the *Hotel Monthly* wrote: "When I was in your country last April I had some frizzled beef and eggs at a restaurant. I also saw the same cut in extremely thin slices and it was very enjoyable. Can you obtain for me the method of preparing this beef?''

* * *

In reply the editor sent Mr. Tilley the following extracts from culinary authorities:

DRIED BEEF—Beef preserved by salting and drying, usually in smoke.—*Standard Dictionary.*

TO SMOKE BEEF—In cool weather hang up the beef for three or four days till it is tender, but take care that it does not begin to spoil; then cure in pickle as in corned beef, adding a little pepper and allspice; afterwards roll it tightly in a cloth and hang for a fortnight or three weeks in the chimney place or over a smouldering wood fire. The lower part of the thigh is the best piece for this purpose; and it will keep for a long time.—*Goodholme's Domestic Cyclopedia.*

SMOKED BEEF—Cut the beef into very thin slices and serve with sprigs of parsley around.—*Ranhofer's Epicurean.*

FRIZZLE—To cause to curl up or become crisp over a fire; as, to frizzle bacon or dried beef.—*Standard Dictionary.*

FRIZZLED BEEF—To every cupful of smoked beef cut in thin shavings, take one tablespoonful of hot butter, one cupful of scalded cream and one well beaten egg. Put the beef in a saucepan, pour one cupful of boiling water over it and let it stand on the back of the stove for ten minutes. Drain, add the butter, and as soon as the beef is frizzled or curled up add the cream and the egg. The egg should be well beaten and the cream poured over it. Season to taste with salt and pepper and serve at once.—*Table Talk's Cook Book.*

CHIPPED BEEF IN CREAM—Shave the dried beef extremely thin with a plane or sharp knife and parboil it in water; while it is in preparation, make a cupful of cream sauce; beat in a small lump of butter additional, then drain the water from the beef and pour the sauce over it instead.—*Whitehead's Cooking for Profit.*

SMOKED BEEF A LA CREME—Take one pound of very finely minced smoked beef, put it in a stew-pan with half an ounce of butter, cook for two minutes, and moisten slightly with half a cupful of cream, adding two teaspoonfuls of bechamel, and serve as soon as it boils. (Do not salt it.)—*Filippini's The Table.*

DRIED BEEF WITH CREAM—Chip the beef thin and fine with a knife or the potato slicer; measure a pint without pressing; cover with cold water; heat slowly and if very salt let it simmer a moment; drain off the water, add a gill of rich cream and season with pepper. Lacking cream, use milk with one ounce of butter and a teaspoonful of flour. Served on split crackers or toast it requires more dressing.—*Goodholme's Domestic Cyclopedia.*

SMOKED ROUND TOP OF BEEF WITH CREAM—Cut up as finely as possible one-half pound of smoked beef taken from a piece of the round top; set in a saucepan on the fire with cold water; at the first boil drain off all the water, but should the meat still be too salty, then set it in boiling water, and drain it well a few moments after. Put the well drained meat into another saucepan, with the addition of some cream, let simmer for a few minutes, then thicken it with a little fecula or cornstarch, diluted in cold water or milk. Cook again for a few moments, season with salt, a dash of cayenne pepper, and finish with a little fresh butter. To thicken smoked beef with cream a little bechamel sauce may be used instead of fecula.—*Ranhofer's Epicurean.*

OMELET STUFFED WITH CHIPPED BEEF IN CREAM—The *Epicurean* recipe above given (smoked round top of beef with cream) rolled in the omelet.—*Denouvilliez.*

CHIPPED BEEF WITH SCRAMBLED EGGS—Three eggs and a small pitcher of cream scrambled. Mix with a cupful of boiled chipped beef which has been drained.—*Denouvilliez.*

Some Yellowstone Park Hotels Economies.

Sour Milk: In event of surplus of sour milk or cream, utilize as follows: Make into "**Cottage Cheese**" and serve with a small quantity of jelly. The following recipe will be found very satisfactory in preparing same if you do not know a better one:

Recipe for Cottage Cheese: Let milk get thicker, then set on stove to get warm—not hot. Then drain through cheese cloths until dry. Season to taste.

Formulas for Making Soap with Caustic Soda.

¾ lb. soda.
1 pt. water, good full measure.
Mix and let it cool off.
Strain off black grease.
Take 4¾ lbs. grease.
Pour slowly into soda, stirring constantly.
Pour into pans thickness wanted.
Let stand until set.

Formula for Making Soap with Lye.

1 5-gal. can of grease, strained; have at a temperature of 70 to 80 degrees.

5 cans of lye. Put the lye on ice a few hours before using and have it as cold as possible.

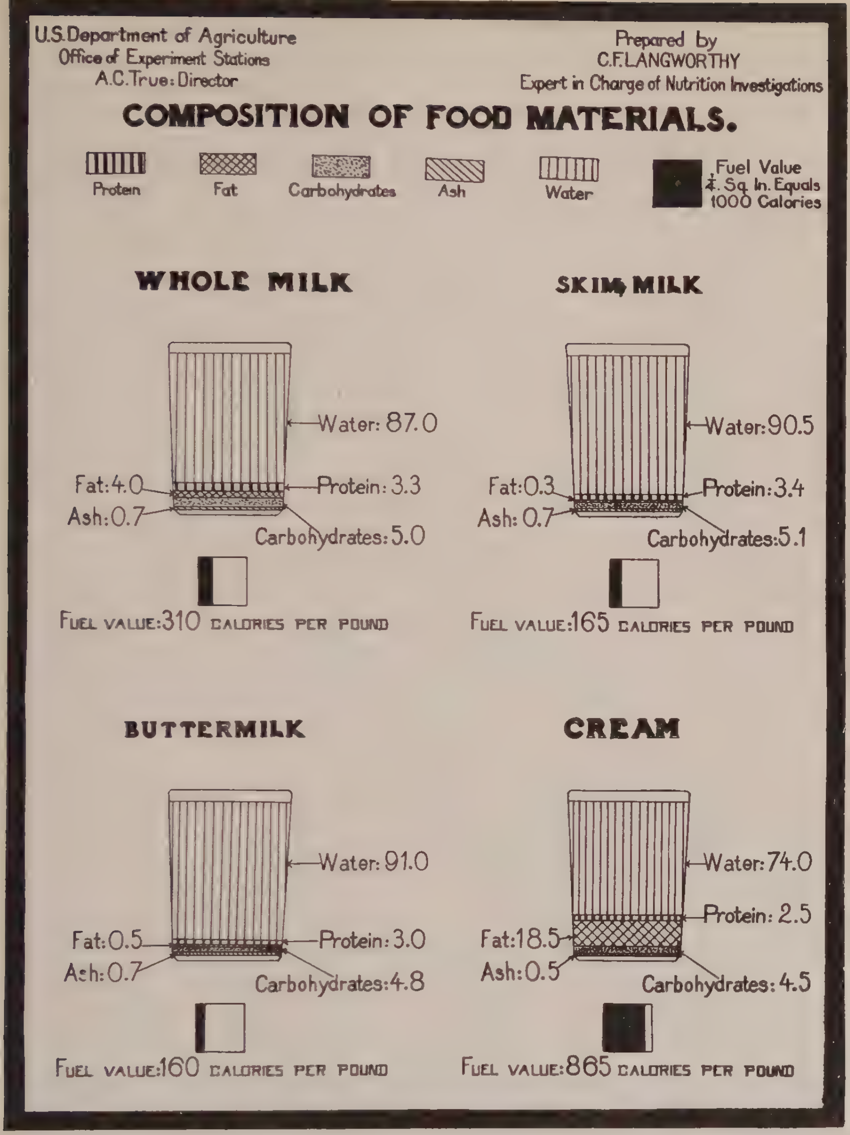
2½ gals. of water. Stir well.

When it begins to get pretty thick, pour into a large roasting pan. Let it get cold.

Use caustic soda, if you have it, instead of lye for making soap.

(These formulas apply to the water conditions of the Park.)

Chart I. Milk and Milk Products.



COMPOSITION OF FOOD MATERIALS.

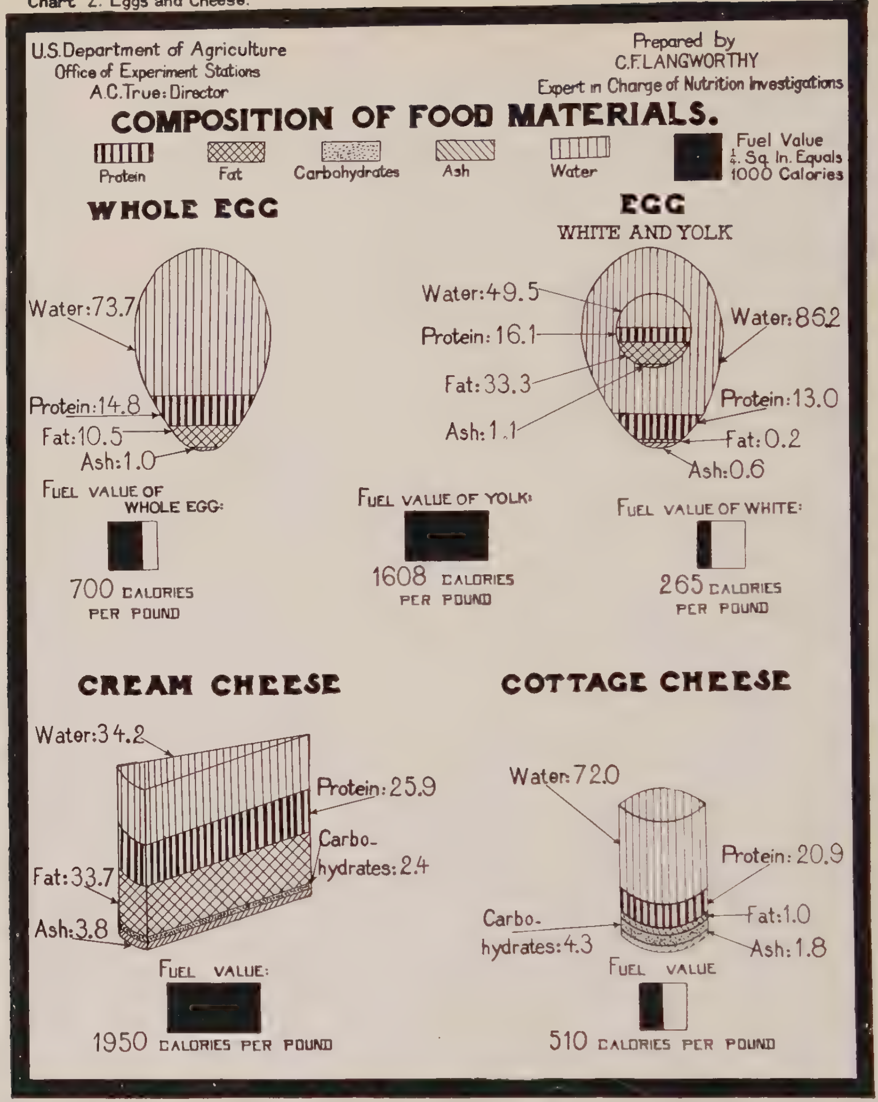
Unique Presentation in a Series of Charts Prepared Under the Direction of the U. S. Department of Agriculture.

Principles of Nutrition and Nutritive Value of Food.

From The Hotel Monthly, Chicago, December, 1910.

The government of the United States, thru the Department of Agriculture, is doing a wonderful work in conserving the health and wealth of the nation. The Department of Agriculture, thru its experiment stations, and in other ways, is making two blades of grass grow where but one grew before. It is educating the people in the knowledge of the soil and its productivity; in the knowledge of sowing, growing, gathering, and storing all manner of foods; a knowledge of the breeding of animals; a knowledge of ways and means of fighting parasites of every description that prey upon soil and vegetation and foods; instruction in the making of roads to move the produce of the

Chart 2. Eggs and Cheese.



earth; a knowledge of all manner of things that conduce to material welfare, and which is bringing about the much desired condition of country life as preferable to congested habitation in large cities

Supplementing this work is that of paramount importance, the functions and uses of food, the constituents of food, and the use of food in the body. Here is that which all should know; the value of the different foods for the building up of the healthy body, supplying to the human frame energy in the forms of heat and muscular power, and keeping the body in repair.

Given a sound body directed by a healthy mind, makes for that most complete of all education „Know thyself;" and the race of man in this country, taking advantage of the services of the government in this respect, is sure to improve.

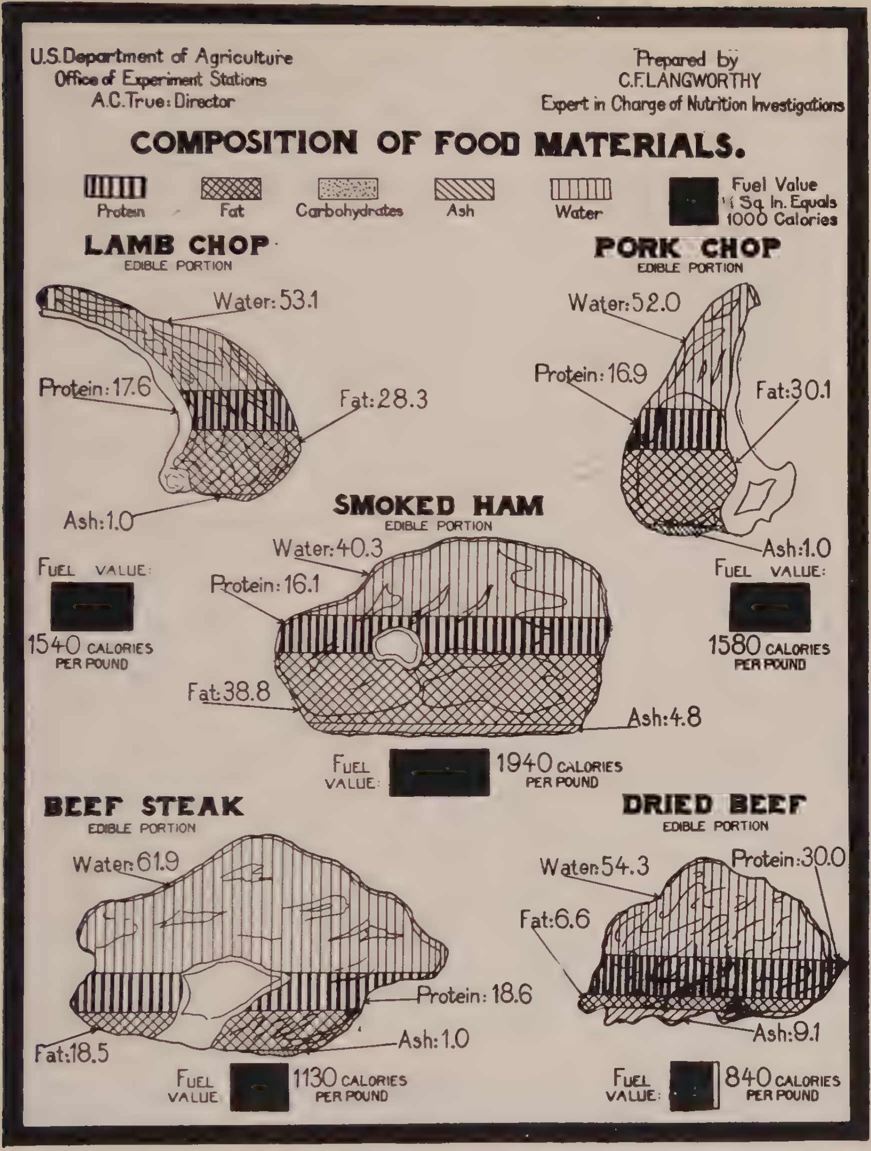
These remarks are called forth upon receipt from the United States Department of Agriculture, of a series of fifteen charts illustrating the composition of food materials. Each of these charts is 18 by 24 inches, and done in colors.

The editor of THE HOTEL MONTHLY saw so much of general educational value in these charts that we asked permission of the Department of Agriculture to reproduce them in condensed form.

The permission was granted.

In the reproduction the scale is reduced to one sixteenth the area of the charts. The color scheme

Chart 3. Meat Fresh and Cured.



is substituted in the reproduction by markings to illustrate the protein, fat, carbohydrates, ash, and water constituents.

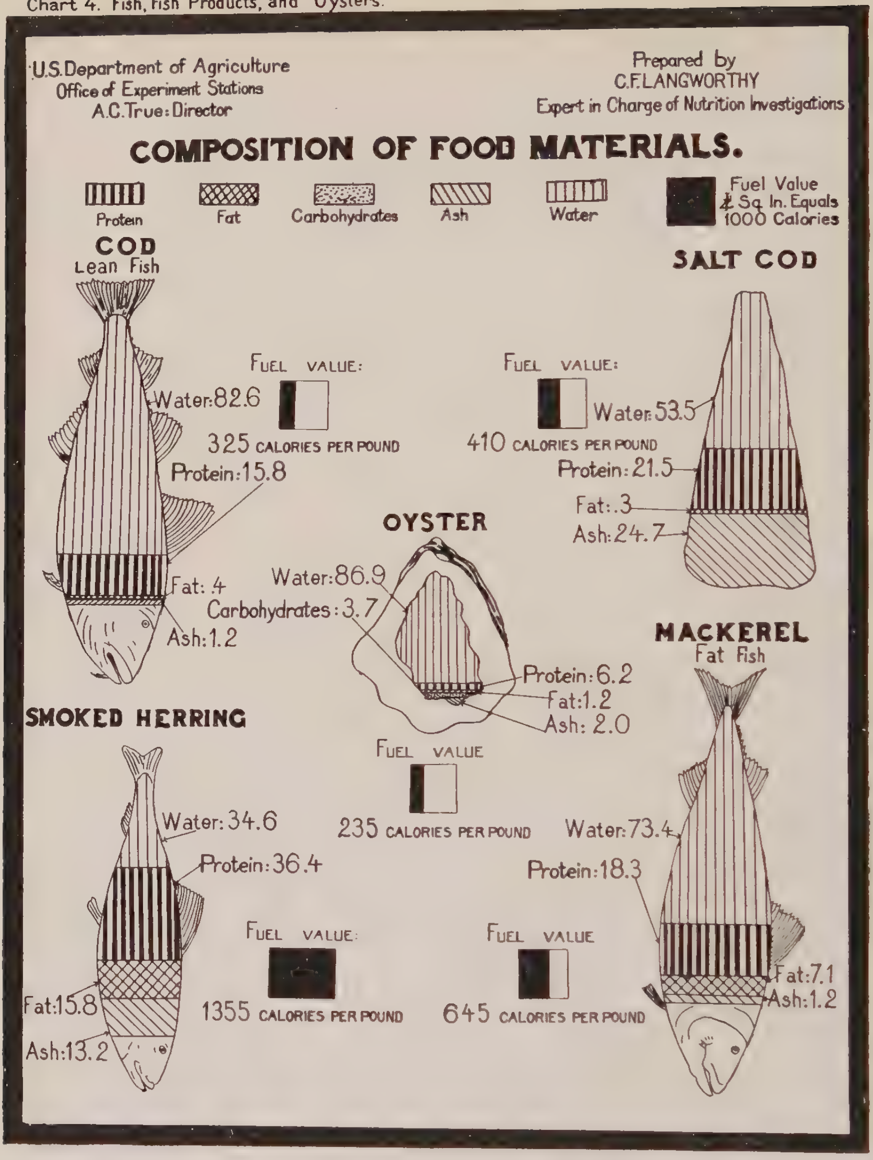
The black square in the right hand corner in each large chart is one square inch. The reproduction brings this to ¼ square inch, and the change from "1" to "¼" alongside this black square is the only change made in the reproductions, other than substituting markings for colors.

* * *

Supplementary to these charts, we have received Farmers' Bulletin No. 142: Principles of Nutrition and Nutritive Value of Food, (corrected to April 20, 1910) by W. O. Atwater, PhD., special agent in charge of nutrition investigations, office of experiment stations.

This pamphlet of 48 pages contains more useful information relating to man's physical welfare than has ever before been presented in so compact, readable, and understandable a form. * * In addition to the chapters reproduced in the following pages the pamphlet is illustrated with tables and diagrams. A most valuable feature is a table showing the average composition of common American food products, of which nearly two hundred are listed; and twenty-five of these are

Chart 4. Fish, Fish Products, and Oysters.



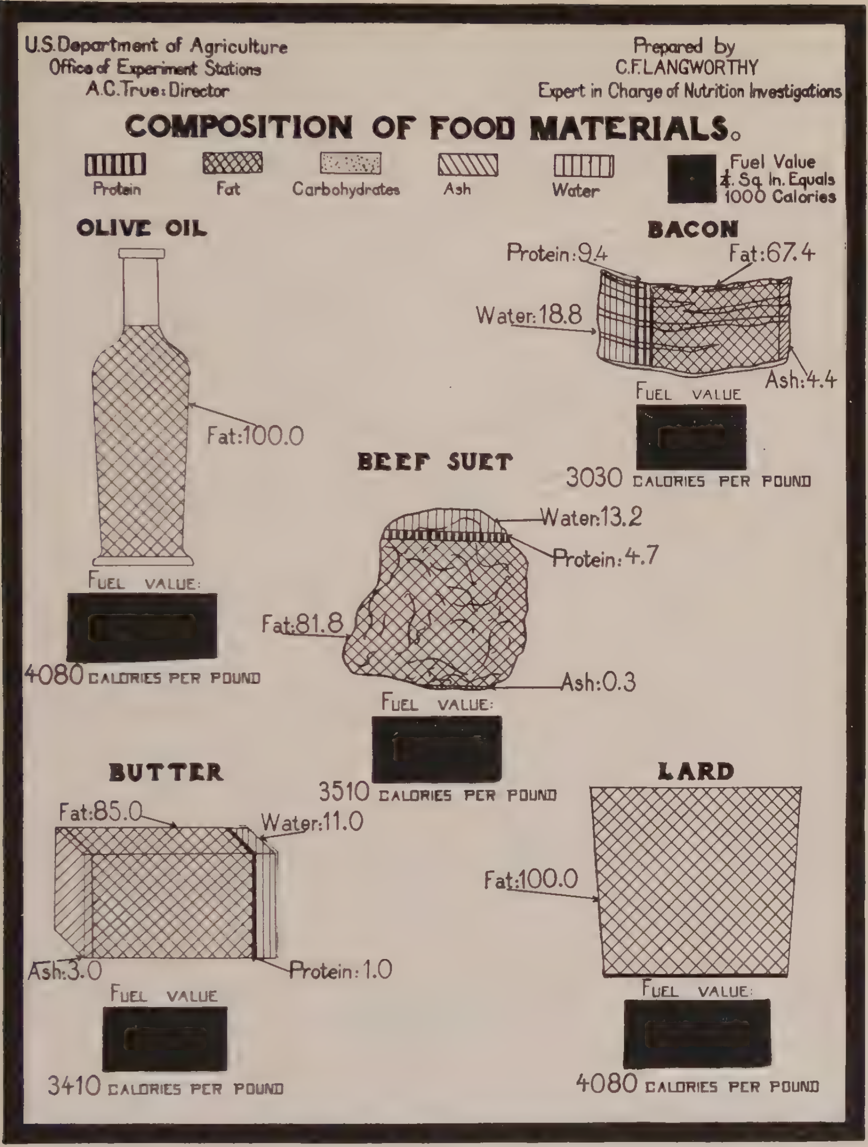
pictured in a diagram showing, by markings, the digestible nutrients, indigestible nutrients, non nutrients, and fuel value. Also there is a diagram showing the pecuniary economy of food based on the amounts of nutritive ingredients obtained in different food materials for ten cents.

PRINCIPLES OF NUTRITION AND NUTRITIVE VALUE OF FOOD.

Introduction—The problem of proper nutrition has always been of great importance, yet scientific study of this subject is comparatively recent. Food investigations have been carried on in Europe for some three-quarters of a century, and for a less time in the United States. In recent years the development of this subject has been very rapid; a large number of investigations have been carried on under the auspices of this department, the agricultural experiment stations, and various educational institutions, and many facts of interest and importance have been learned. It seems desirable, therefore, to summarize this information, and, so far as possible, to interpret the results in such a way as to show their practical application.

Constant use has made us so familiar with our ordinary foods that we seldom realize how complicated they are; yet a thorough understanding of them takes us far, not only into chemistry, but into physics and physiology as well.

Chart 5. Butter and other Fat-Yielding Foods.

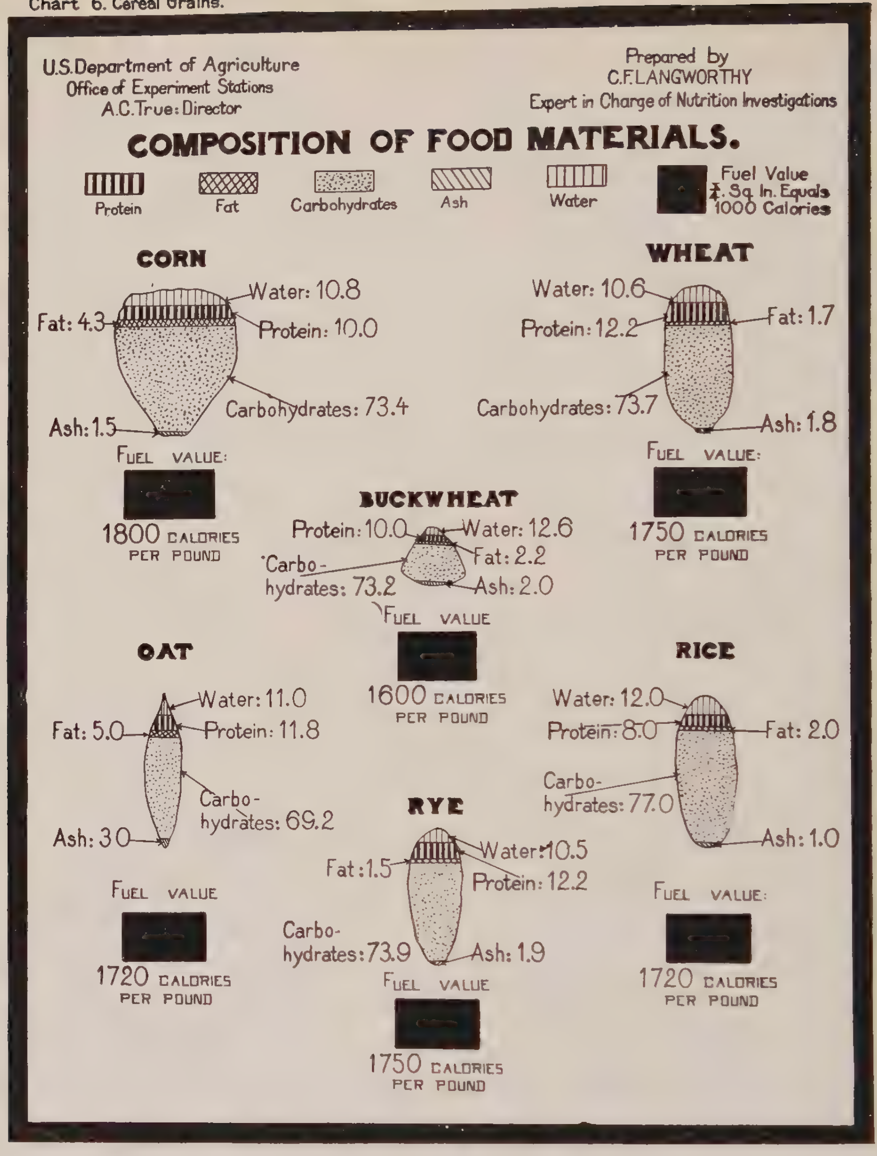


Chemical Composition of the Body and of Food—The chemical substances of which the body is composed are very similar to those of the foods which nourish it. They are made up of the same chemical elements, and hence the two may be discussed together. From fifteen to twenty elements are found, among the most abundant of which are oxygen, hydrogen, carbon, nitrogen, calcium, phosphorus and sulphur. The elements are so combined as to form a great variety of compounds in both body and food. The most important kinds of compounds in the body and in foods are protein, fats, carbohydrates, mineral matter and water. The functions of these compounds in the food are to build and repair the various tissues of the body and to supply it with heat and muscular energy.

Water—Water is one of the most abundant of these compounds. It forms over 60 per cent of the weight of the body of the average man, being a component part of all the tissues. It is thus an important constituent of our food, though it can not be burned, and hence does not yield energy to the body.

Mineral Matter or Ash—Other food ingredients which yield little or no energy and are yet indispensable to the body are the mineral matters. They form only 5 or 6 per cent of the body by weight, and are found chiefly in the bones and teeth, but are present also in the other tissues and in solution in the various fluids. When food or body material is burned the mineral constitu-

Chart 6. Cereal Grains.



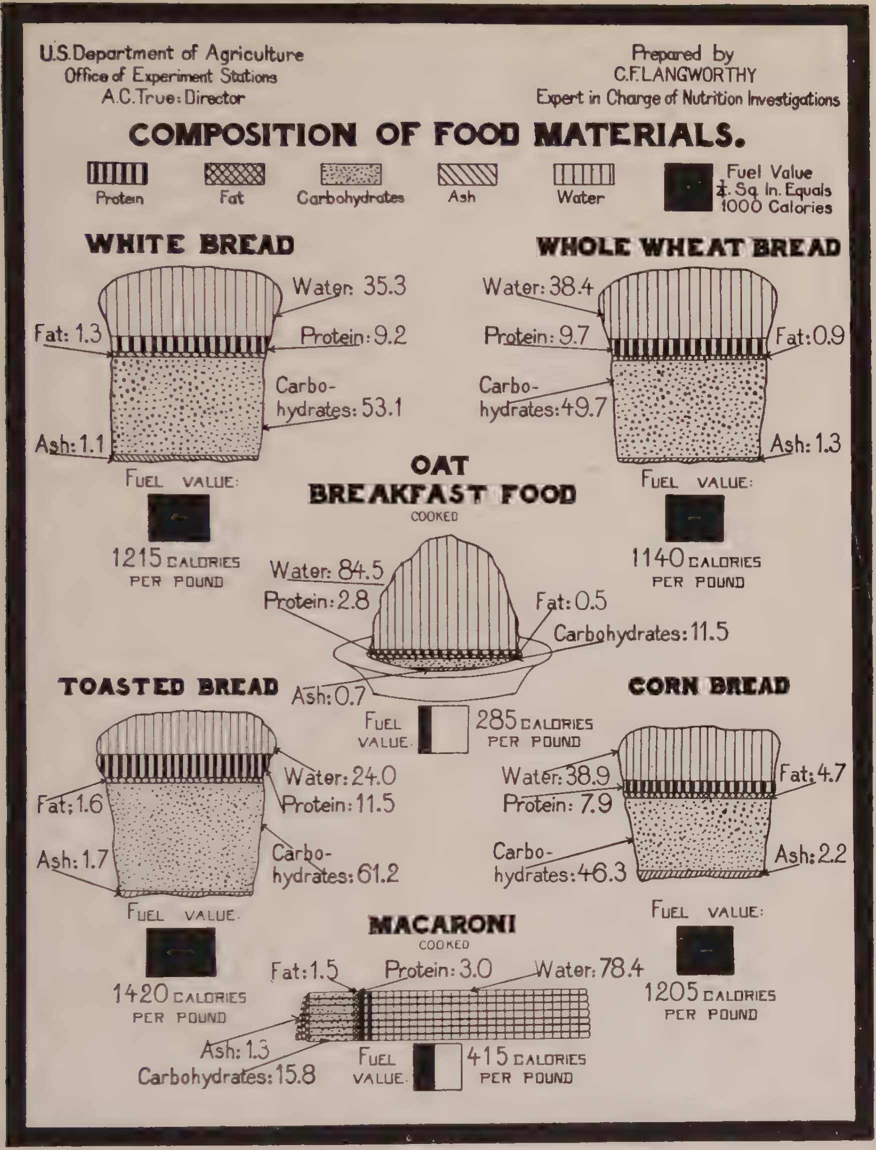
ents remain as ash. Phosphate of lime, or calcium phosphate, is the mineral basis of bone. Numerous compounds of potassium, sodium, magnesium and iron are found in the body and are necessary to life.

The remaining nutritive materials are organic compounds, so called because they occur principally in the organic, i. e., the animal and vegetable world. They all contain carbon, oxygen and hydrogen, in varying proportions. Some also contain nitrogen, phosphorus, sulphur, or other elements. Those occurring in the body and in food are divided into three principal groups—protein, fats and carbohydrates.

Protein—This term includes the principal nitrogenous compounds. Protein is familiar to us in the lean and gristle of meat, the white of eggs, the gluten of wheat, etc. It forms about 18 per cent, by weight, of the body of the average man. Protein compounds may be subdivided into albuminoids, gelatinoids and extractives. The first group, the albuminoids, include substances similar to the white of egg, the lean of meat (myosin), the curd of milk (casein), and the gluten of wheat. The second group, the gelatinoids, occur principally in the connective tissues, such as the collagen of the tendons and skin and the ossein of bone.

The albuminoids and gelatinoids, classed together as proteids, are most important constituents of our food. They make the basis of bone, muscle and other tissues, and are essential to

Chart 7. Bread and other Cereal Foods.

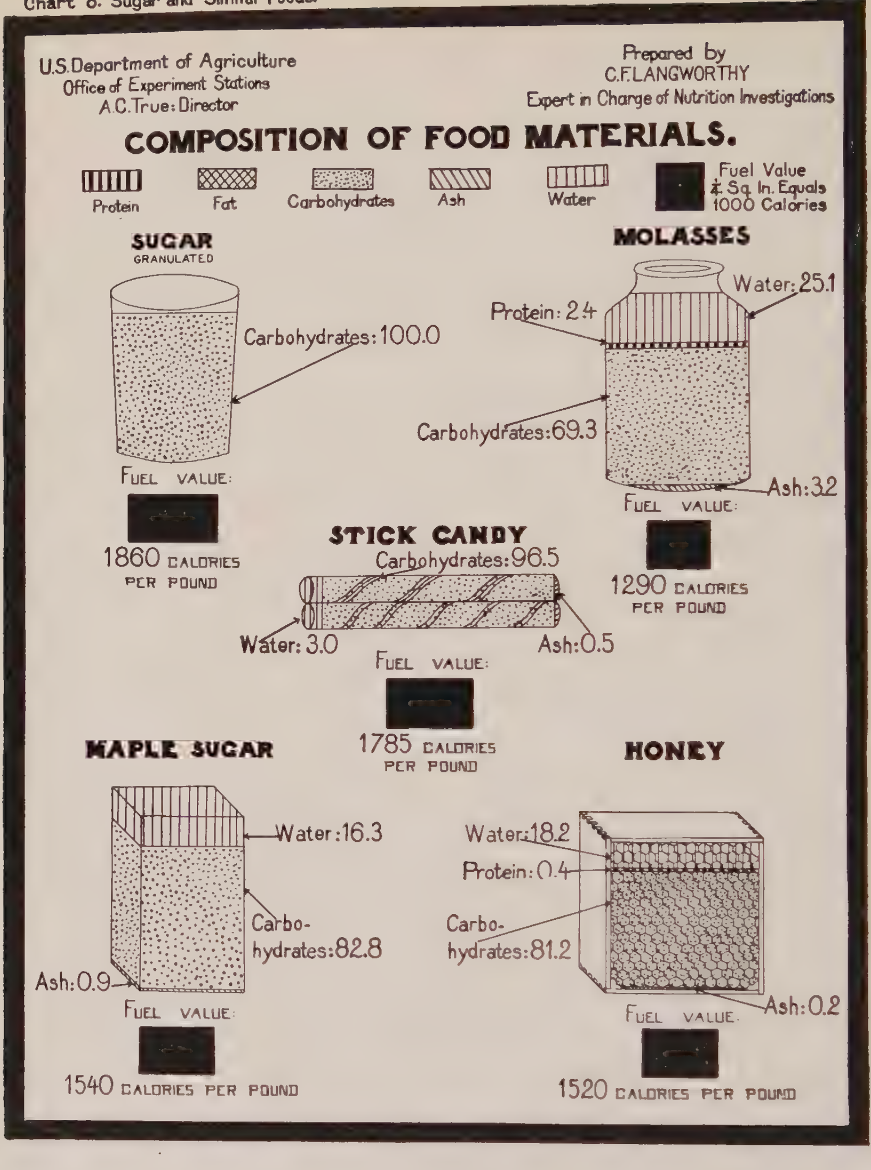


the body structure. They are also used as fuel—that is, they are burned in the body to yield energy—and they are to some extent transformed into fat and stored in the body, but these are their less important uses. The protein compounds are most abundant in some of the animal foods, as lean meat, though the cereals contain them in considerable, and peas and beans in large, proportions. The gelatinoids are less valuable than the albuminoids for nutriment.

The third class, the so-called extractives, are included with the protein compounds because they contain nitrogen, but they differ greatly from the albuminoids and gelatinoids. They are the principal ingredients of meat extracts, beef tea, etc. They are believed to neither build tissue nor furnish energy, but to act as stimulants and appetizers. The craving which some persons have for meat is perhaps due in part to a desire for these extractives. The nitrogenous compounds of potatoes and other vegetable foods contain more or less of so-called amids, like asparagin, which are analogous to the extractives of meat, and like them can not build tissue, and hence have an inferior nutritive value.

Fats—Fats occur chiefly in animal foods, as meats, fish, butter etc. They are also abundant in some vegetable products, such as olives and cotton seed, from which they are expressed as oil, and occur in considerable quantities in some

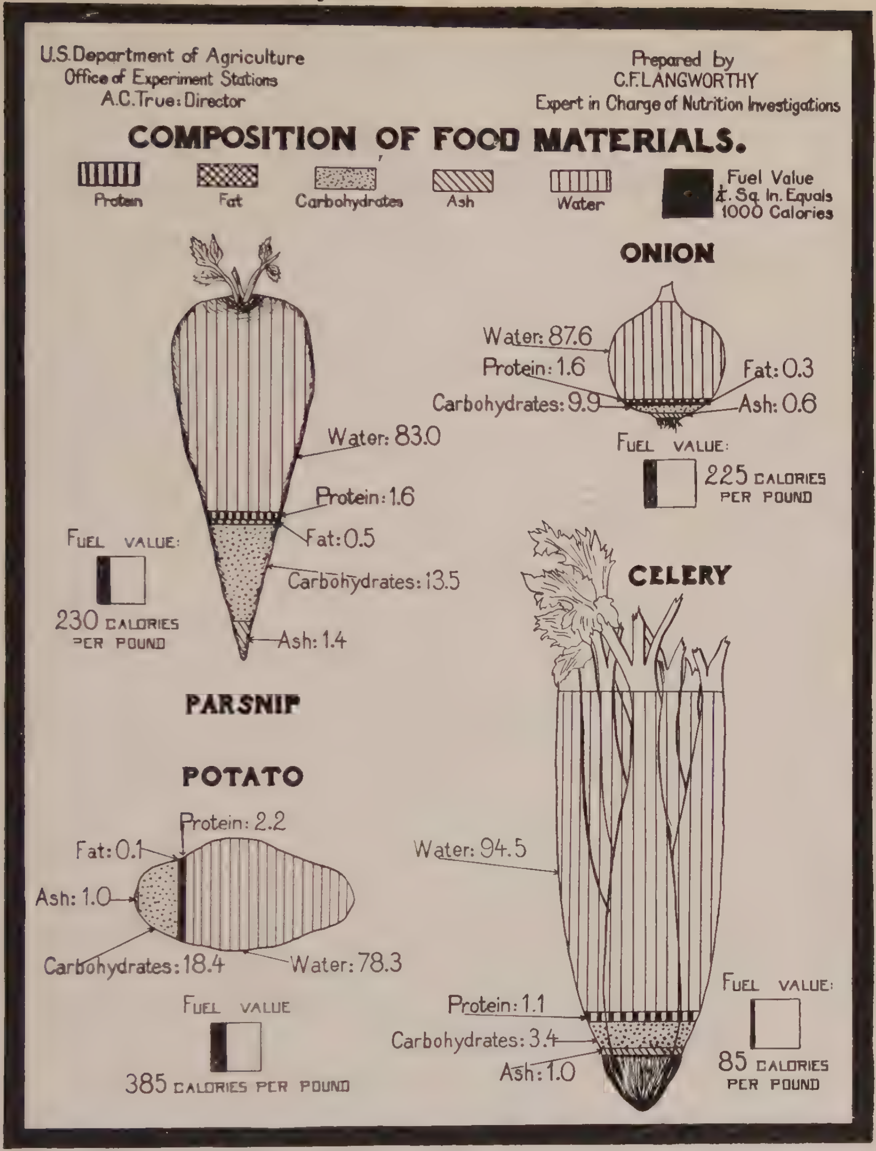
Chart 8. Sugar and Similar Foods.



cereals, notably oatmeal and maize (whole kernel), and in various nuts. In our bodies and those of animals fats occur in masses under the skin and other localities, and in minute particles scattered through the various tissues. The amount of fat in the body varies greatly with food, exercise, age and other conditions. When more food is taken than is necessary for immediate use part of the surplus may be stored in the body. The protein and fat of food may thus become body protein and body fat; sugar and starch of food are changed to fat in the body and stored as such. When the food supply is short this reserve material is drawn upon for supplementary fuel. Fat forms about 15 per cent, by weight, of the body of an average man. Well-fed or overfed people with little muscular exercise often grow fat, but the tendency to fatness or leanness is more or less a question of personal idiosyncrasy or some other little understood factor, and not decided by food and exercise alone.

Carbohydrates—These include such compounds as starches, different kinds of sugar, and the fiber of plants or cellulose. They are found chiefly in the vegetable foods, like cereal grains and potatoes; milk, however, contains considerable amounts of milk sugar, which is a carbohydrate. The carbohydrates form only a very small proportion of the body tissues—less than 1 per cent. Starches and sugars, which are very abundant in ordinary food materials, are im-

Chart 9. Roots and Succulent Vegetables.

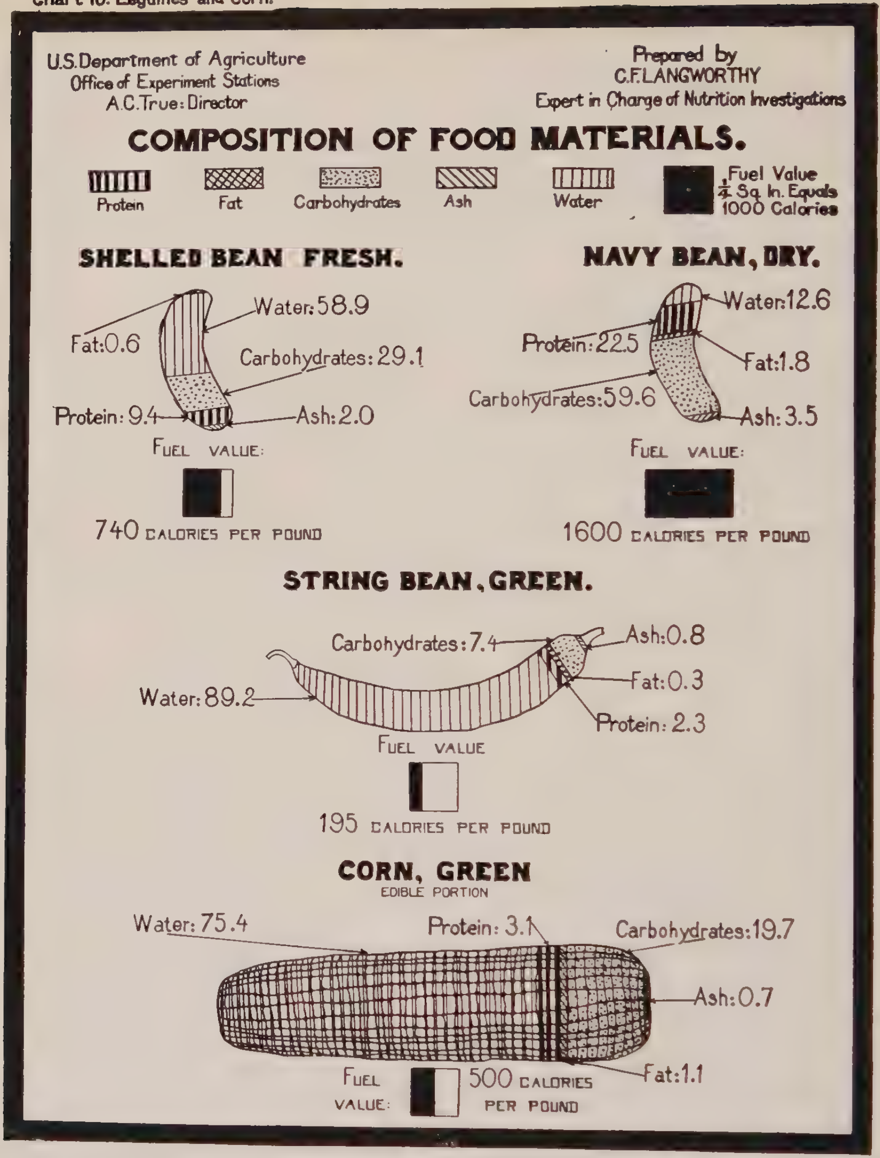


portant food ingredients, because they form an abundant source of energy and are easily digested. They may be and often are transformed into fat in the body.

Refuse—Food, as we buy it at the market or even as it is served on the table, contains more or less of materials which we can not or do not eat, and which would have little or no nutritive value if we did eat them; such, for instance, as the bones of meat and fish, the shells of eggs, and the skins and seeds of fruits and vegetables. In discussing the chemical composition of foods such portions are usually counted as refuse, but they make an important item when we consider the actual cost of the nutrients of food. The materials grouped together as refuse contain, in part, the same ingredients as the edible portion, though usually in very different proportions. Thus bones are largely mineral matter, with some fat and protein; eggshells are almost entirely mineral matter; bran of wheat has a high content of fiber or woody material. Generally speaking, vegetable refuse is characterized by a high content of these latter constituents. In some cases material which is edible is classed as refuse because the flavor is objectionable. Thus peach and plum pits are too highly flavored to be agreeable if eaten in quantity, and are commonly thought to be actually injurious.

Value of Food for Supplying Energy—Heat and muscular power are forms of force or energy. The energy latent in the food is de-

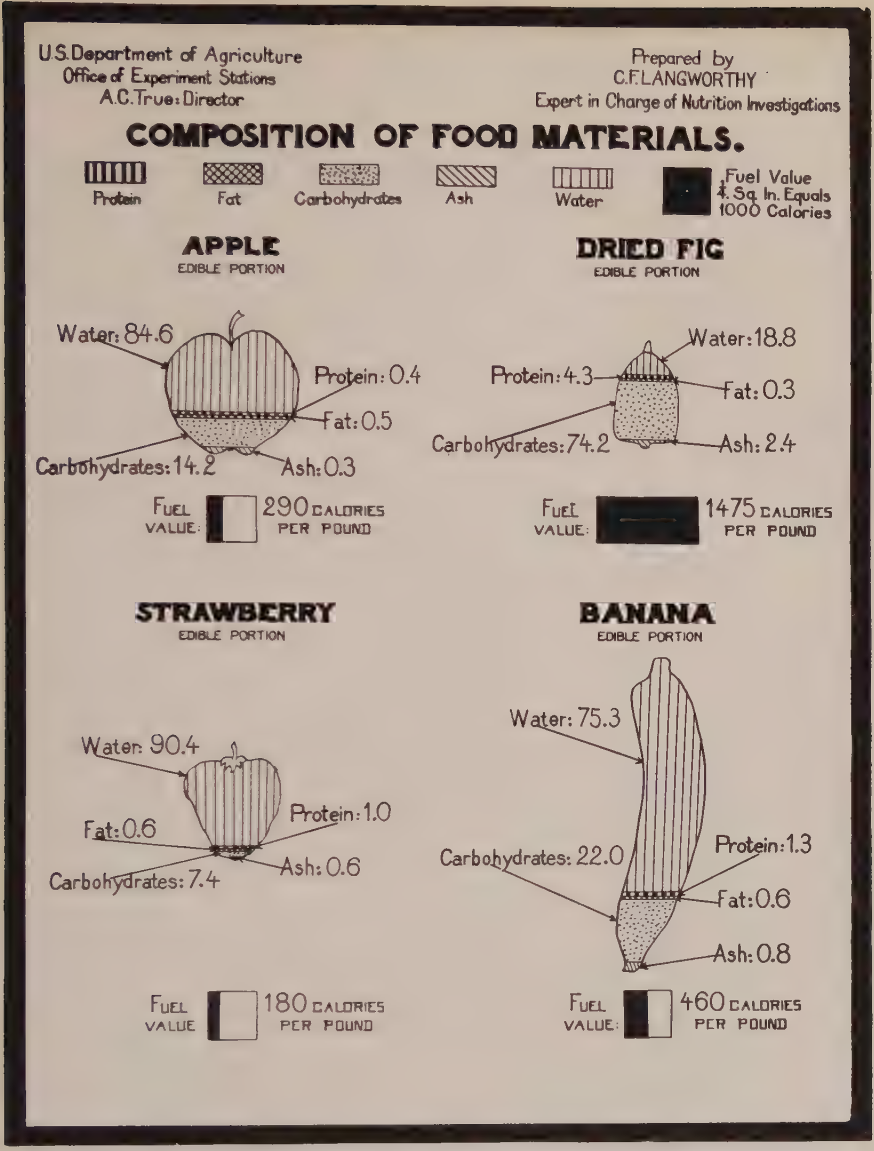
Chart 10. Legumes and Corn.



veloped as the food is consumed in the body. The process is more or less akin to that which takes place when coal is burned in the furnace of the locomotive. For the burning of the food in the body or the coal in the furnace, air is used to supply oxygen. When the fuel is oxidized, be it meat or wood, bread or coal, the latent energy becomes active, or, in technical language, the potential energy becomes kinetic; it is transformed into power and heat. As various kinds of coal differ in the amount of heat given off per ton, so various kinds of food and food ingredients give off different amounts of energy; that is, have different values as fuel in the body.

Preparation of Food—Cooking—The cooking of food has much to do with its nutritive value. Many articles which, owing to their mechanical condition or other cause, are quite unfit for nourishment when raw are very nutritious when cooked. It is also a matter of common experience that a well-cooked food is wholesome and appetizing, while the same material badly cooked is unpalatable. There are three chief purposes of cooking. The first is to change the mechanical condition so that the digestive juices can act upon the food more freely. Heating often changes the structure of food materials very materially, so that they are more easily chewed and more easily and thoroughly digested. The second is to make it more appetizing by improving the appearance or flavor, or both. Food

Chart 11. Fresh and Dried Fruit.



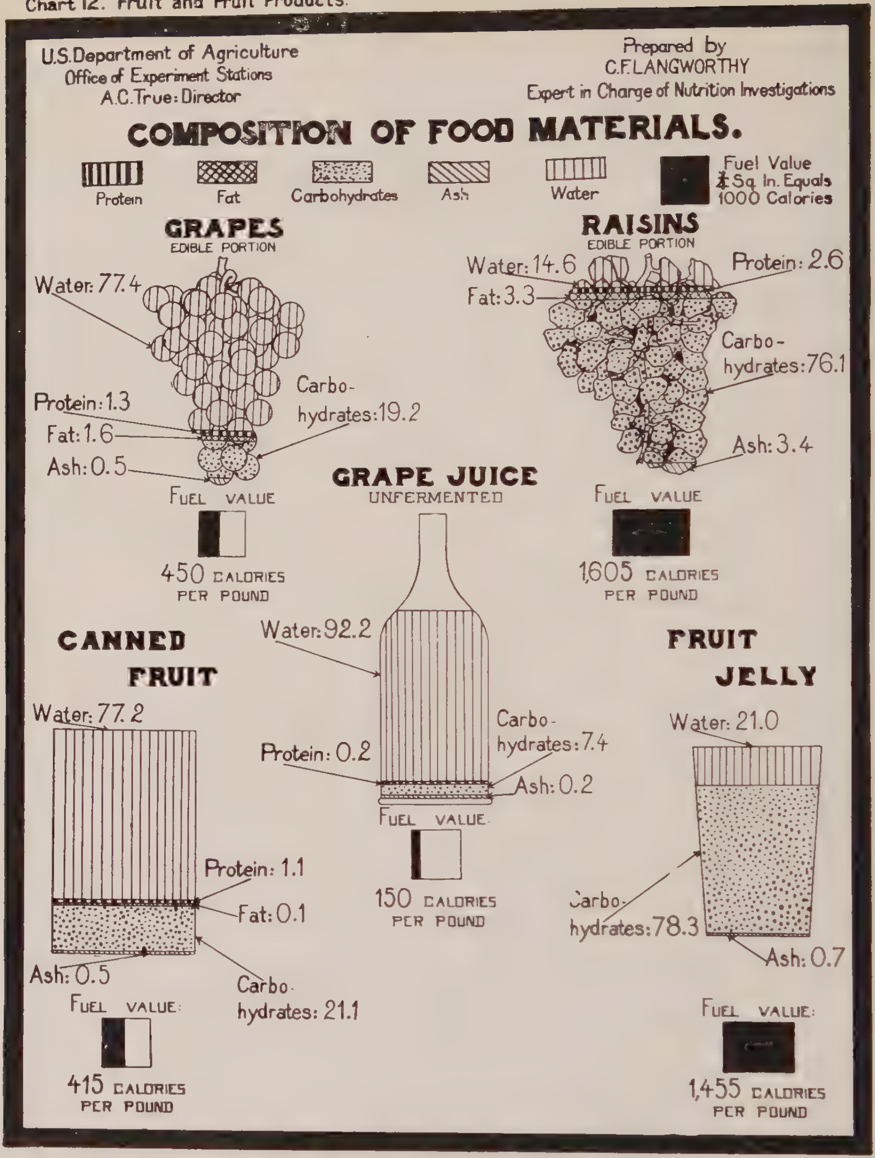
which is attractive to the taste quickens the flow of saliva and other digestive juices, and thus digestion is aided. The third is to kill by heat any disease germs, parasites, or other dangerous organisms it may contain. This is often a very important matter, and applies to both animal and vegetable foods.

The cooking of meats develops the pleasing taste and odor of extractives and that due to the browned fat and tissues and softens and loosens the protein (gelatinoids) of the connective tissues, and thus makes the meat more tender. Extreme heat, however, tends to coagulate and harden the albuminoids of the lean portions, and also weakens the flavor of extractives. If the heating is carried too far a burned or charred product of bad flavor results.

Meats lose weight in cooking. A small part of this is due to escape of meat juices and fat, but the chief part of the material lost is simply water. The nutritive value of a meat soup depends upon the substances which are dissolved out of the meat, bones and gristle by the water. In ordinary meat broth these consist almost wholly of extractives and salts, which are very agreeable and often most useful as stimulants, but have little or no value as actual nutriment, since they neither build tissue nor yield energy. The principles which underlie the cooking of fish are essentially the same as with meats.

In many vegetables the valuable carbohydrates, chiefly microscopic starch grains, are contained in tiny cells with thick walls on which the digestive juices have little effect. The heat of cooking, especially with the aid of water, ruptures these walls and also makes the starch more soluble. The heat also caramelizes a portion of the carbohydrates and produces agree-

Chart 12. Fruit and Fruit Products.

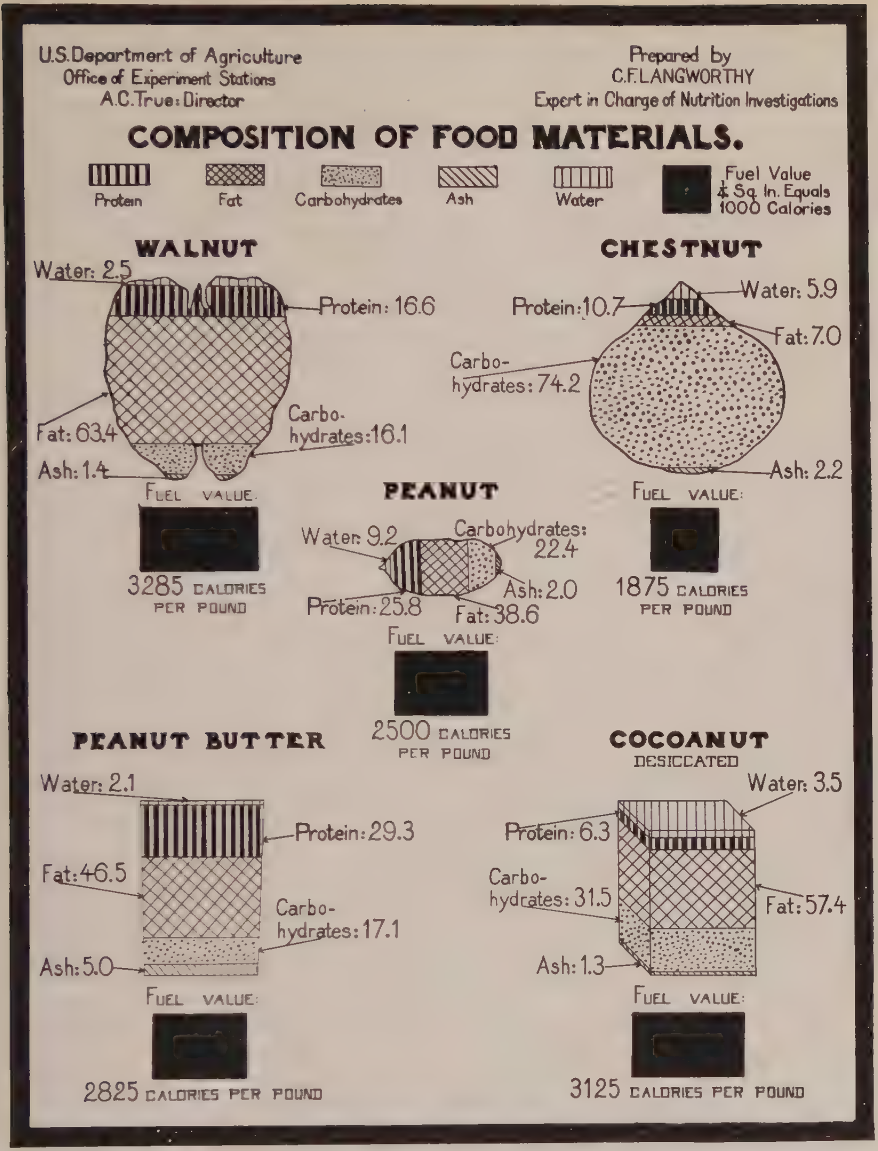


able flavors in this and other ways.

In breads, cakes, pastry and other foods prepared from flour, the aim is to make a palatable and lighter porous substance more easily broken up in the alimentary canal than the raw materials could be. Sometimes this is accomplished simply by means of water and heat. The heat changes part of the water in the dough into steam, which, in trying to escape, forces the particles of dough apart. The protein (gluten) of the flour stiffens about the tiny bubbles thus formed and the mass remains porous even after the steam has escaped. More often, however, other things are used to "raise" the dough—such as yeast and baking powder. The baking powder gives off the gas carbon dioxid and the yeast causes fermentation in the dough by which carbon dioxid is produced. This acts as the steam does, only much more powerfully. When beaten eggs are used, the albumen incloses air in bubbles which expand, and the walls stiffen with the heat and thus render the food porous.

Scrupulous neatness should always be observed in keeping, handling and serving food. If ever cleanliness is desirable, it must be in the things we eat, and every care should be taken to insure it for the sake of health as well as of decency. Cleanliness in this connection means not only absence of visible dirt, but freedom from undesirable bacteria and other minute organisms, and from worms and other parasites. If food, raw or cooked, is kept in dirty places, peddled from dirty carts, prepared in dirty rooms and in dirty dishes, or exposed to foul air, disease germs and other offensive and

Chart 13. Nuts and Nut Products.



dangerous substances can easily get in.

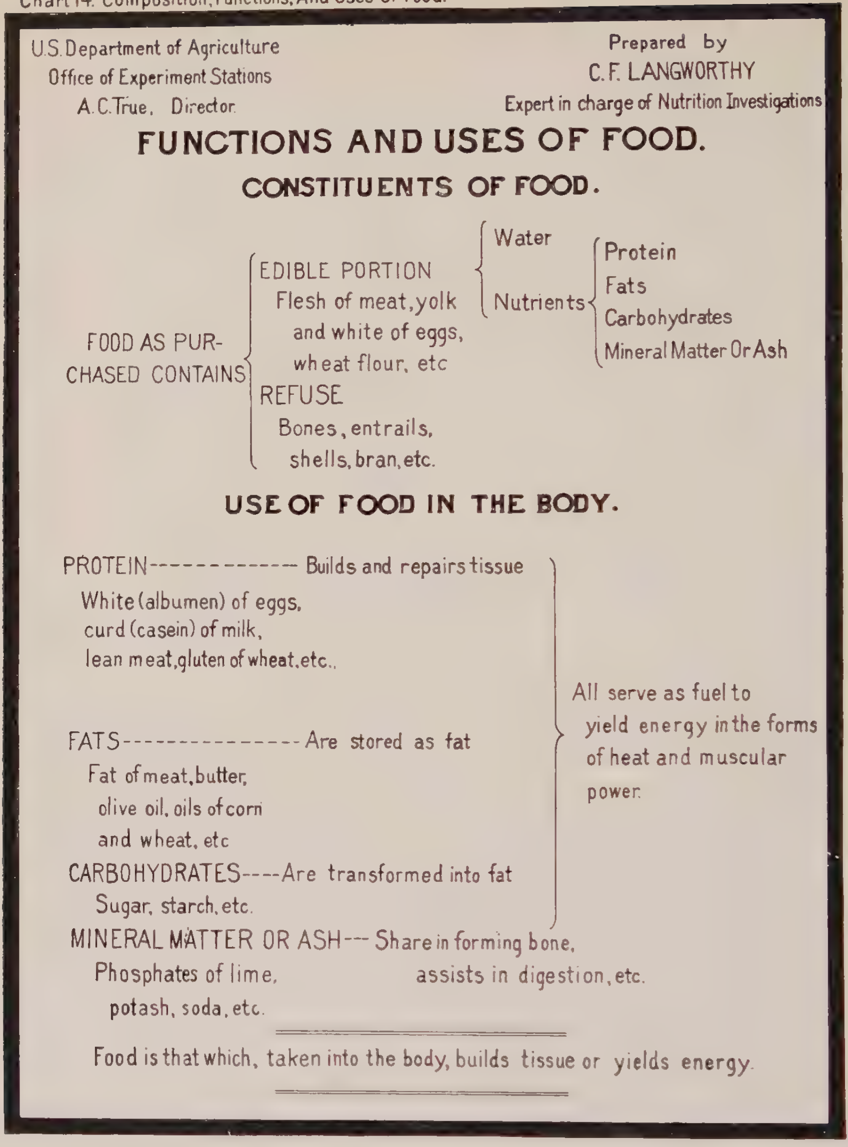
Food and drink may, in fact, be very dangerous purveyors of disease. The bacteria of typhoid fever sometimes find their way into drinking water, and those of typhoid and scarlet fevers and diphtheria into milk, and bring sickness and death to large numbers of people. Oysters which are taken from the salt water where they grow and "floated" for a short time in brackish water near the mouth of a stream, have been known to be infected by typhoid fever germs brought into the stream by the sewage from houses where the dejections from patients had been thrown into the drains. Celery or lettuce grown in soil containing typhoid germs has been thought to convey this disease.

Food materials may also contain parasites, like tapeworm in beef, pork and mutton, and trichinae in pork, which are often injurious and sometimes deadly in their effect. This danger is not confined to animal foods. Vegetables and fruits may become contaminated with eggs of numerous parasites from the fertilizers applied to them. Raw fruits and vegetables should always be very thoroughly washed before serving if there is any doubt as to their cleanliness. If the food is sufficiently heated in cooking, all organisms are killed.

Sometimes food undergoes decomposition in which injurious chemical compounds, so-called ptomaines, are formed. Poisoning by cheese, ice cream, preserved fish, canned meats and the like has been caused in this way. The ptomaines often withstand the heat of cooking.

In some cases it has been found that foods are adulterated with compounds injurious to

Chart 14. Composition, Functions, And Uses Of Food.



U.S. Department of Agriculture
Office of Experiment Stations
A. C. True, Director

Prepared by
C. F. LANGWORTHY
Expert in charge of Nutrition Investigations

FUNCTIONS AND USES OF FOOD.

CONSTITUENTS OF FOOD.

FOOD AS PURCHASED CONTAINS
- EDIBLE PORTION
  - Flesh of meat, yolk and white of eggs, wheat flour, etc
  - Water
  - Nutrients
    - Protein
    - Fats
    - Carbohydrates
    - Mineral Matter Or Ash
- REFUSE
  - Bones, entrails, shells, bran, etc.

USE OF FOOD IN THE BODY.

PROTEIN------------ Builds and repairs tissue
White (albumen) of eggs, curd (casein) of milk, lean meat, gluten of wheat, etc.

FATS--------------- Are stored as fat
Fat of meat, butter, olive oil, oils of corn and wheat, etc

CARBOHYDRATES----Are transformed into fat
Sugar, starch, etc.

(Protein, fats, carbohydrates:) All serve as fuel to yield energy in the forms of heat and muscular power.

MINERAL MATTER OR ASH--- Share in forming bone, assists in digestion, etc.
Phosphates of lime, potash, soda, etc.

Food is that which, taken into the body, builds tissue or yields energy.

health; but sophistication in which harmless articles of inferior cost or quality are added is more common.

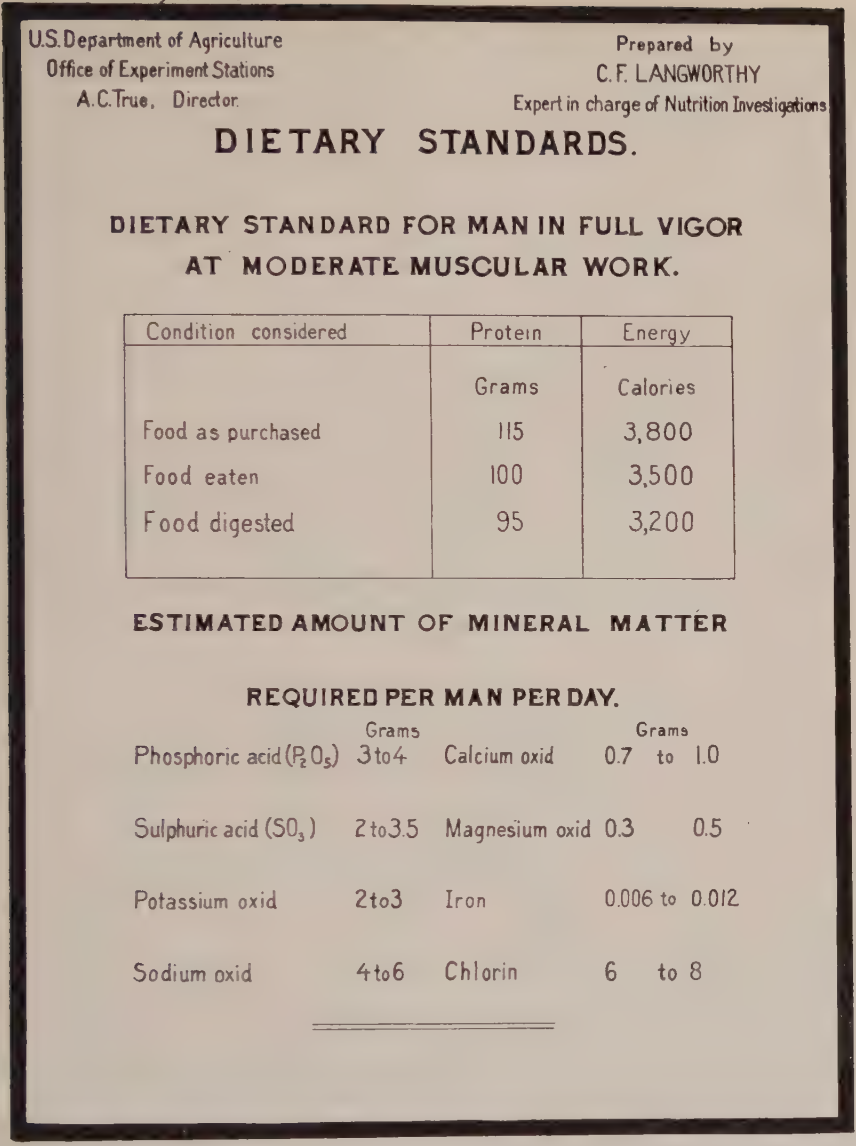
Dainty ways of serving food have a usefulness beyond their aesthetic value. Everyone knows that a feeble appetite is often tempted by a tastefully garnished dish, when the same material carelessly served would seem quite unpalatable. Furthermore, many cheap articles and "left-overs" when well seasoned and attractively served may be just as appetizing as dearer ones; and will usually be found quite as nutritious.

* * *

Pecuniary Economy of Food—Although the cost of food is the principal item in the living expenses of a large majority of the people, and although the physical welfare of all is so intimately connected with and dependent upon diet, very few of even the most intelligent have any clear ideas regarding the actual nutriment in the different food materials they use. In too many cases even those who wish and try to economize know very little as to the combinations which are best fitted for their nourishment and have still less information as to the relation between the real nutritive value of different foods and their cost.

The question here to be considered is this: Of the different food materials which are palatable, nutritious and otherwise suited for nourishment, what ones are pecuniarily the most economical; in other words, what ones furnish the largest amounts of available nutrients at the lowest cost? In answering this question it is necessary to take into account not only the

Chart 15 Dietary Standards.



U.S. Department of Agriculture
Office of Experiment Stations
A. C. True, Director

Prepared by
C. F. LANGWORTHY
Expert in charge of Nutrition Investigations

DIETARY STANDARDS.

DIETARY STANDARD FOR MAN IN FULL VIGOR AT MODERATE MUSCULAR WORK.

Condition considered	Protein	Energy
	Grams	Calories
Food as purchased	115	3,800
Food eaten	100	3,500
Food digested	95	3,200

ESTIMATED AMOUNT OF MINERAL MATTER

REQUIRED PER MAN PER DAY.

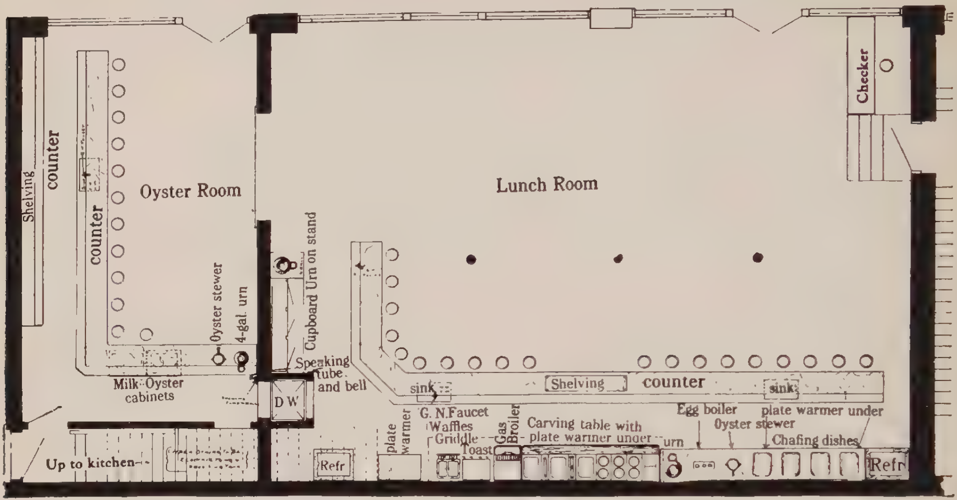
	Grams		Grams
Phosphoric acid (P_2O_5)	3 to 4	Calcium oxid	0.7 to 1.0
Sulphuric acid (SO_3)	2 to 3.5	Magnesium oxid	0.3 0.5
Potassium oxid	2 to 3	Iron	0.006 to 0.012
Sodium oxid	4 to 6	Chlorin	6 to 8

prices per pound, quart or bushel of the different materials, but also the kinds and amounts of the actual nutrients they contain and their fitness to meet the demands of the body for nourishment. The cheapest food is that which supplies the most nutriment for the least money. The most economical food is that which is cheapest and at the same time best adapted to the needs of the user.

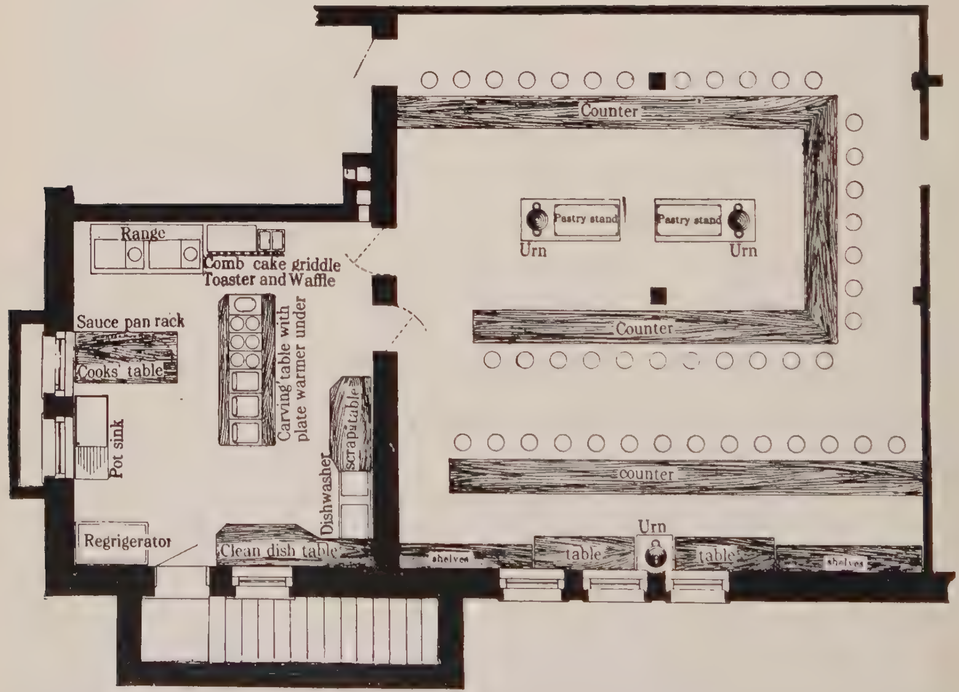
* * *

Too much food is as bad as too little and occasions a waste of energy and strength in the body as well as a waste of nutritive material. While in the case of some foods as purchased, notably meats, some waste is unavoidable, the pecuniary loss can be diminished, both by buying those kinds in which there is the least waste, and by utilizing more carefully than is ordinarily done portions of what is usually classed as refuse. Much of the waste may be avoided by careful planning so as to provide a comfortable and appetizing meal in sufficient amount, but without excess. If strict economy is necessary, the dearer cuts of meat and the more expensive fruits and vegetables should be avoided. With reasonable care in cooking and serving, a pleasing and varied diet can be furnished at moderate cost. It should not be forgotten that the real cheapness or dearness of a food material depends not only on its market price, but also on the cost of its digestible nutrients. It should always be remembered that "the ideal diet is that combination of foods which, while imposing the least burden on the body, supplies it with exactly sufficient material to meet its wants," and that any disregard of such a standard must inevitably prevent the best development of our powers.

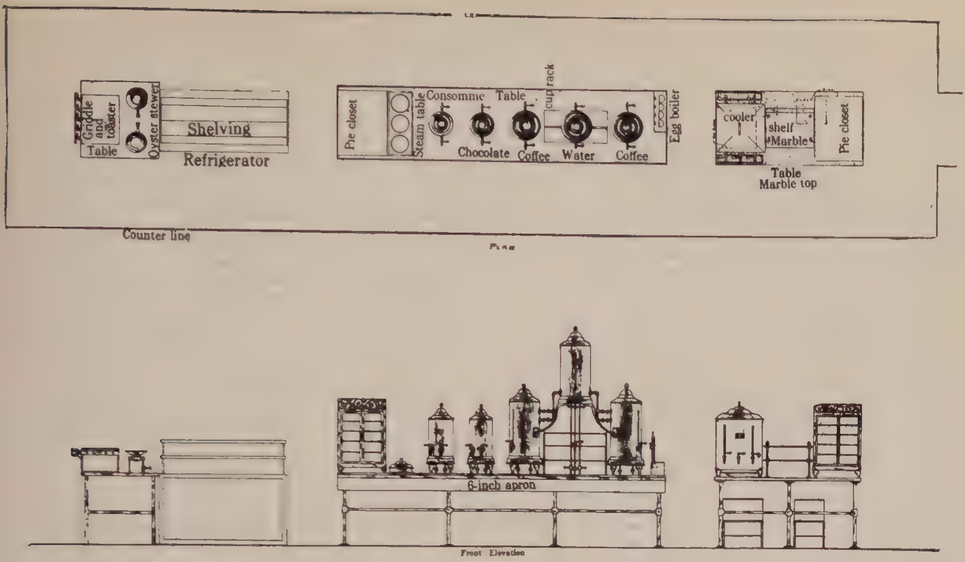
Some Lunch Room Plans: By courtesy of the John Van Range Co. of Cincinnati, we present herewith a number of plans of lunch room kitchens, service pantries, and counters designed by this firm, who have equipped a large number of places in various parts of the country. These plans will serve to give a variety of good ideas in both layout and equipment to serve many requirements.



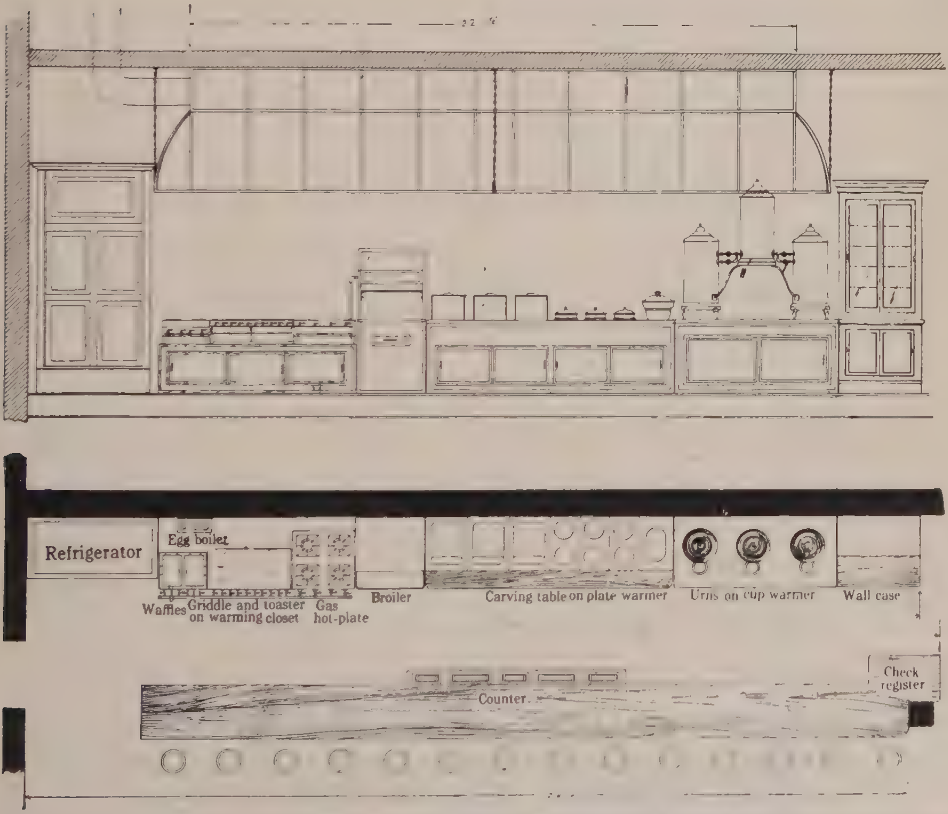
PLAN OF LUNCH ROOM DESIGNED FOR THE DURAND RESTAURANT CO. OF ATLANTA, BY THE JOHN VAN RANGE CO. OF CINCINNATI.



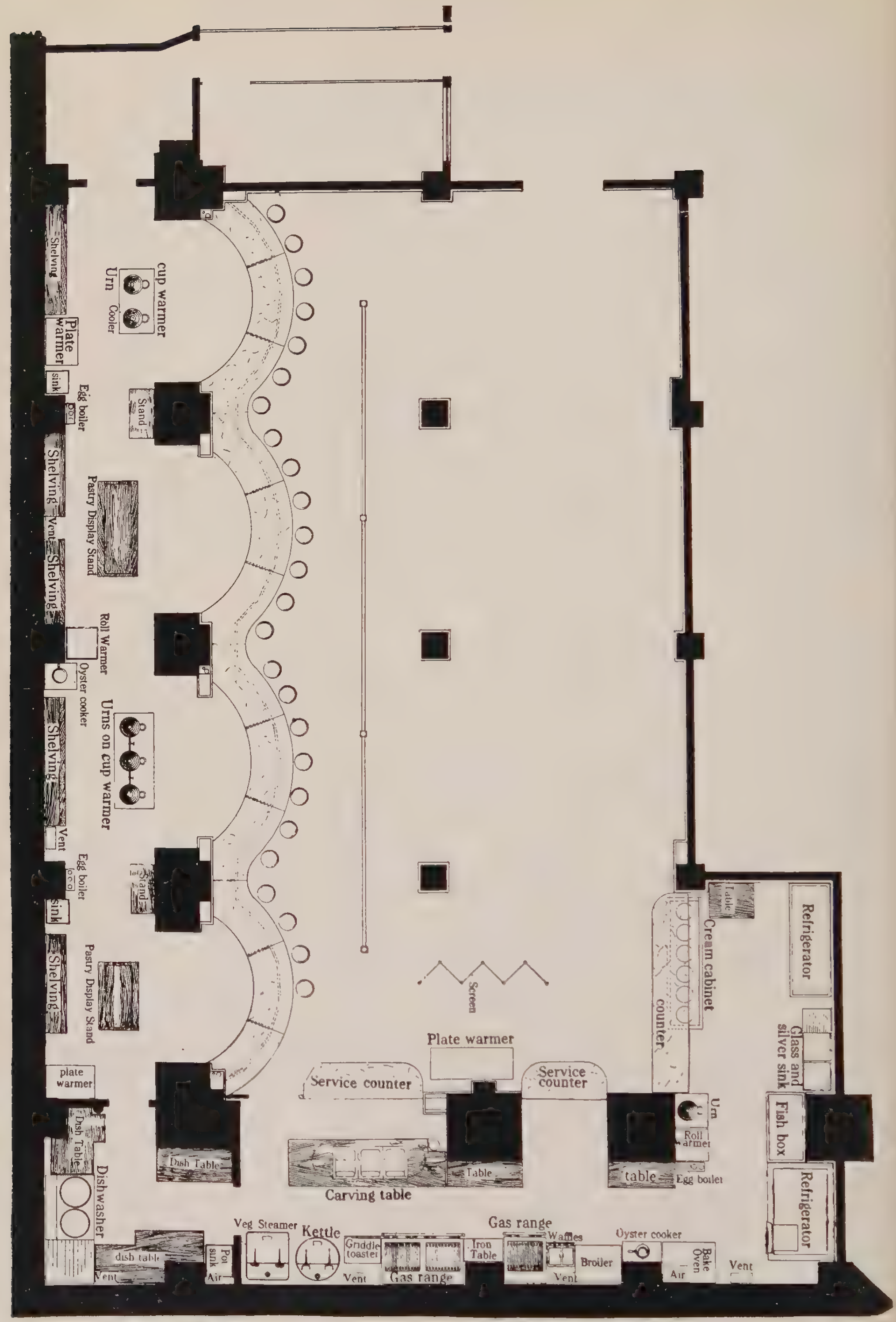
PLAN OF KITCHEN AND LUNCH ROOM IN ASSOCIATION BUILDING, ALLEGHENY, PA. DESIGNED BY JOHN VAN RANGE CO., OF CINCINNATI.



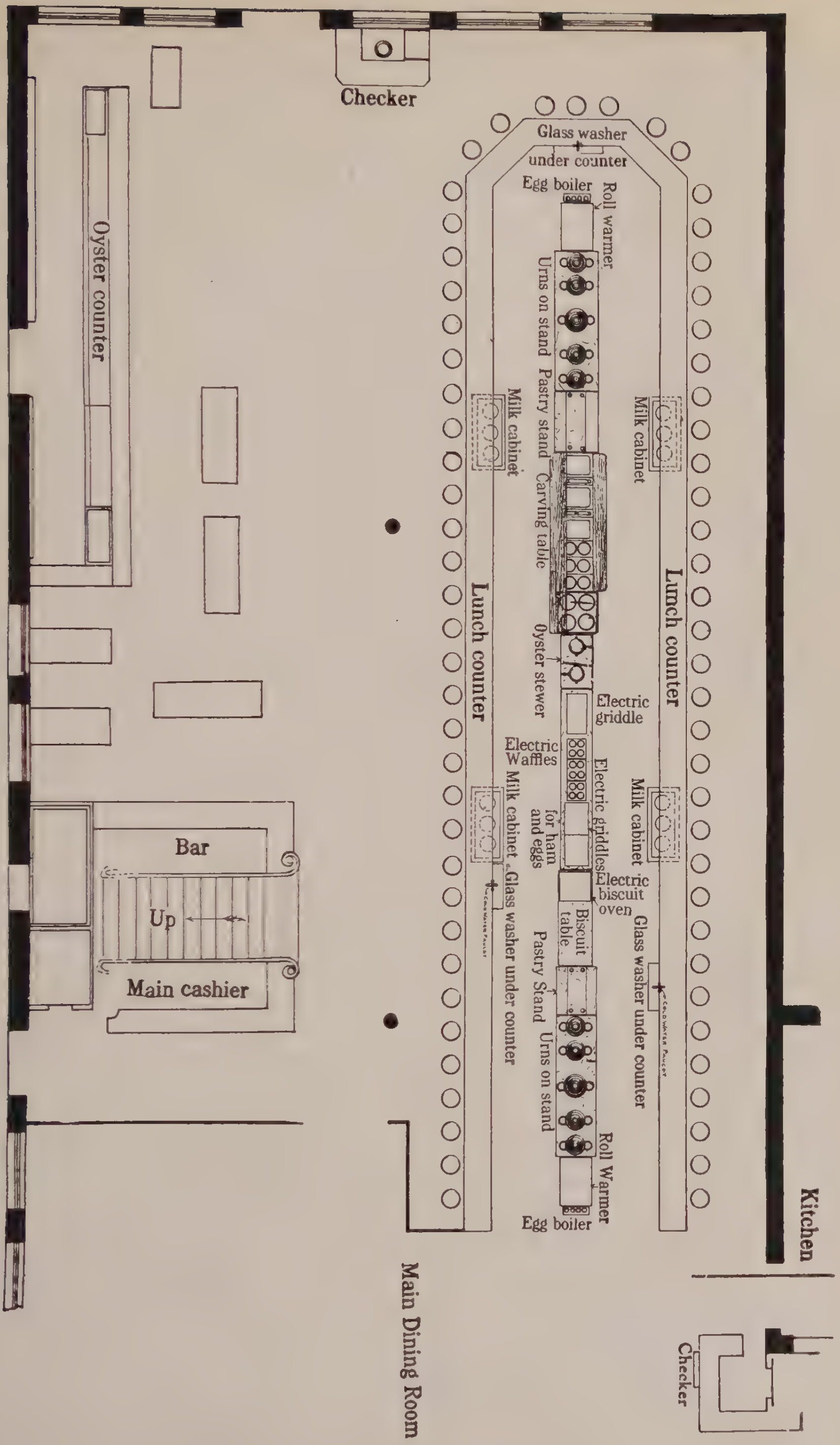
DAIRY COUNTER, BUILT FOR HARRY DAVIS OF PITTSBURG. DESIGNED BY THE JOHN VAN RANGE CO.



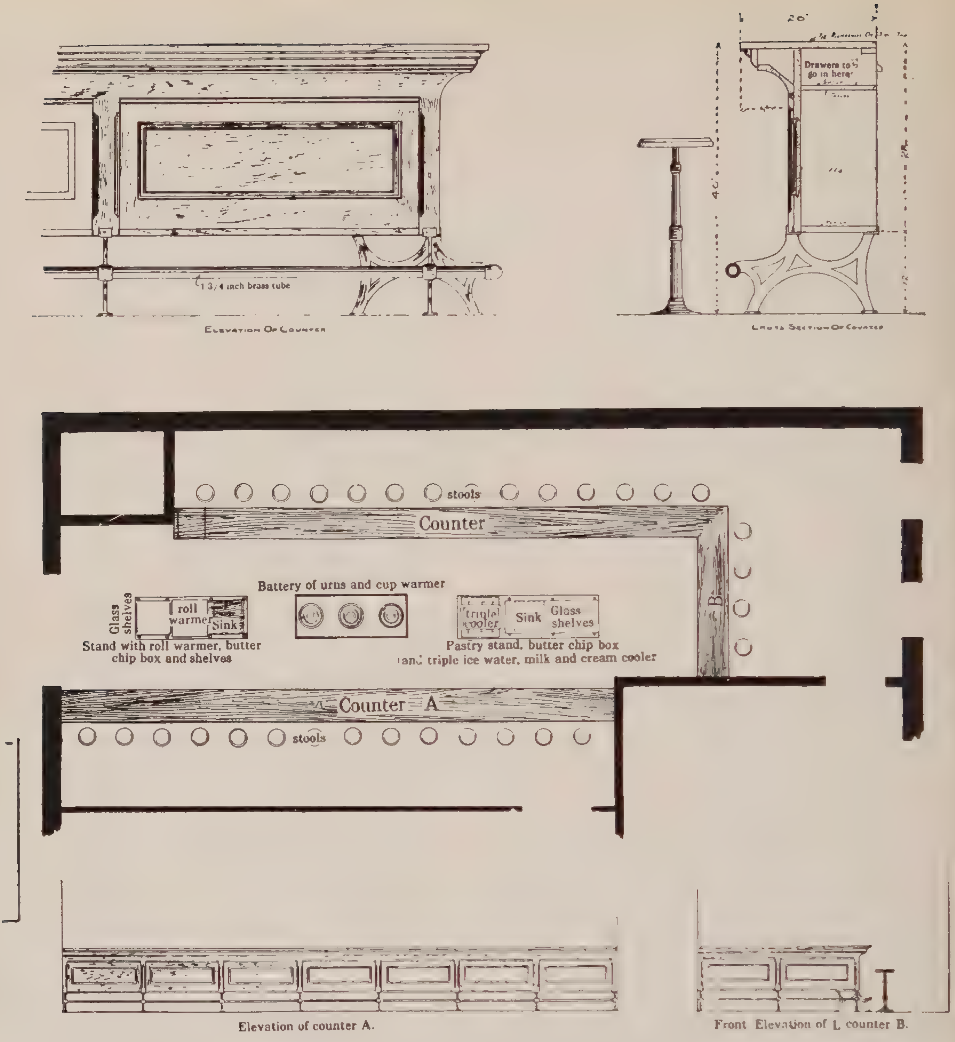
ENGLISH GRILL KITCHEN DESIGNED FOR ED. LOH OF MACON, Ga., BY THE JOHN VAN RANGE CO.



KITCHEN AND LUNCH COUNTER FOR THE CHANDLER BUILDING, ATLANTA,
(DESIGNED BY JOHN VAN RANGE CO., CINCINNATI.)



LUNCH COUNTER, DESIGNED FOR ANTHONY FABACHER, NEW ORLEANS, BY JOHN VAN RANGE CO. OF CINCINNATI.

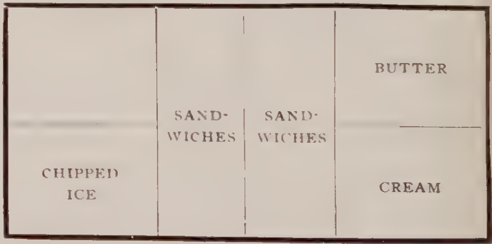


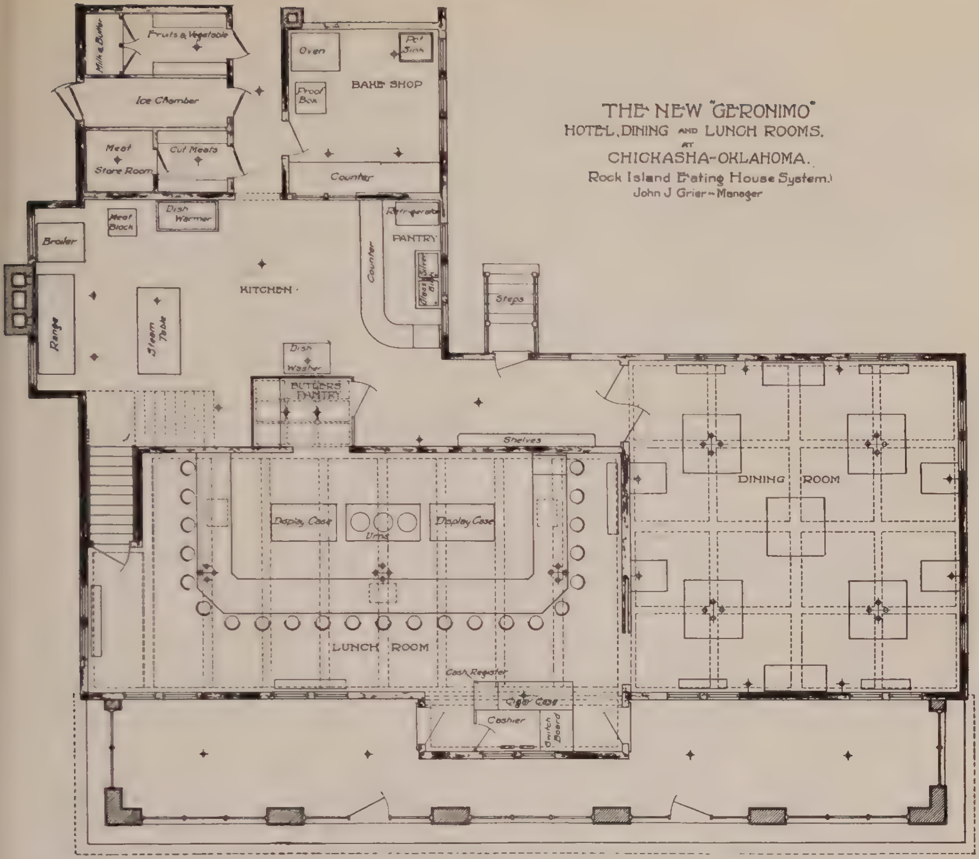
PLAN OF LUNCH ROOM, ISELE CATERING COMPANY, MEMPHIS, TENN., DESIGNED AND EQUIPPED BY THE JOHN VAN RANGE CO., CINCINNATI.

Lunch Room Ideas from the Geronimo of Chickasha, Okla.

Condensed from an article in The Hotel Monthly of January, 1910, descriptive of the Rock Island Lines Eating House designed by John J. Grier:

* * * The plan shows the dining room to the right, the lunch room, kitchen, bake shop, and cold storage. The lunch room is similar in equipment to that of the lunch room in the eating house at Bureau, Ill. (See page 2.) The lay-out, however, is different, to meet new conditions. The counter is thirty-four inches wide (four inches wider than the counter at Bureau). It is built on the same style, with a few alterations. The shelves are all enameled white. In the center of each end counter there is an ice box of steel white enameled. The accompanying rough diagram shows the arrangement of the box; to the left chipped ice, in the center sandwiches, and to the right, butter and cream. The drawers in the counter are of a kind that cannot be pulled completely out, but can be lifted out.





PLAN OF LUNCH ROOM, DINING ROOM AND KITCHEN, ROCK ISLAND LINES EATING HOUSE AT CHICKASHA, OKLA.

The glass display boxes are the same as those described on pages 2 and 3. The urns have hinged top, and are set on a base of asbestos to protect the marble top table; and all the space under the urns is jacketed to conserve the heat. The location of the cashier's stand at the entrance, between the dining room and lunch counter, shows how the business can be controlled, and the cigar business also looked after, by one cashier.

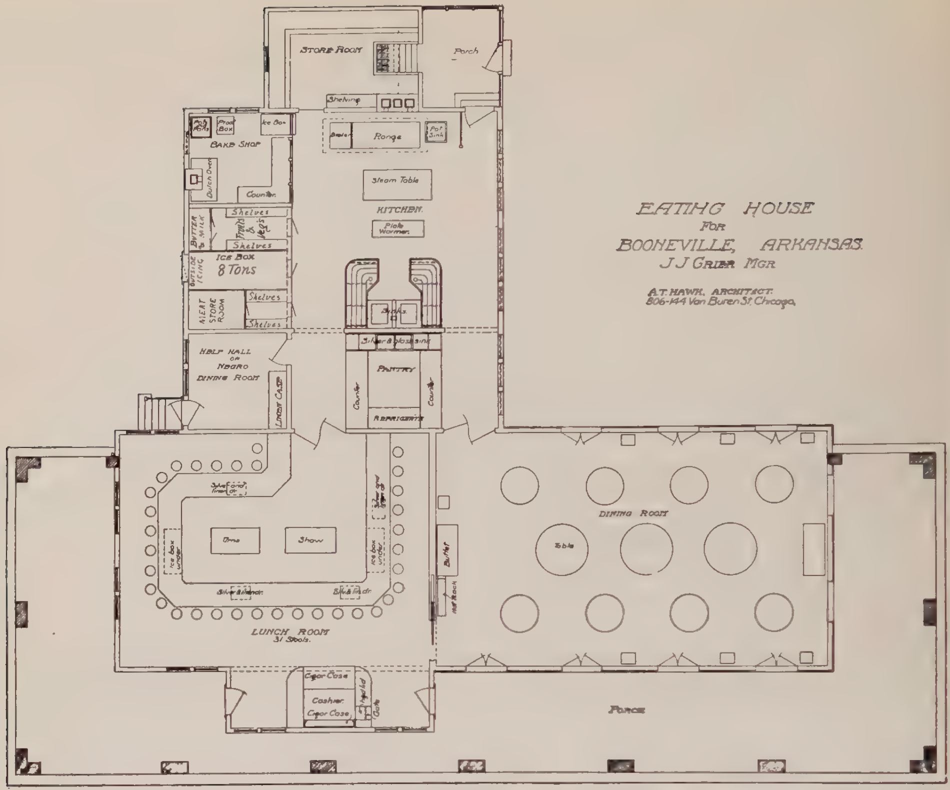
There is a sliding door between the lunch counter and the dining room which can be closed and locked when the dining room is not in service.

The butler's pantry, shielding the dining room from the kitchen, is arranged to facilitate the service. There is a linen cupboard, a place for India brass bowls, a place for the chafing dish service, and there is a beautiful display of table ware.

If you study the plan you will notice that in the kitchen the range and broiler occupy a sort of niche extending out beyond the building line. This is done on purpose. It is an offset built outside of the main building, and is only one story high, with a skylight. It is an idea of Mr. Grier's. He said: "For a small kitchen, this is, in my opinion, a good arrangement, making ventilation perfect, and carries away odors and smoke from the kitchen; and makes it cooler without causing any draft on the range."

The lay-out of the kitchen is clearly shown; very simple, plenty of room, workable in every sense. The utensils are of aluminum. The bake shop walls are all enameled white. The big cold storage box is a duplicate of the one at Bureau, described on page 3.

The Parker Cafe and Bakery of Parker, Ariz., advertises in a local paper: "Those who do not care to worry over the stove these hot days will do well to visit our Barbecue and Delicatessen department. Fresh meats every day at 11 o'clock. Baked pork and beans and many other good dishes. We solicit your trade."



PLAN OF LUNCH ROOM, DINING ROOM AND KITCHEN, ROCK ISLAND LINES EATING HOUSE, BOONEVILLE, ARK.

A Model Railroad Eating House at Booneville, Ark.

Reproduced in condensed form from The Hotel Monthly of February, 1911.

The accompanying plan shows the lay-out of dining room, lunch room, kitchen, and store-rooms. The main entrance is from the front into the lunch room, alongside the cashier's stand and cigar case; and the entrance to the dining room is controlled from the lunch room with sliding door. Both dining room and lunch room, it will be seen, have direct access to the kitchen, each with its pantry service where most convenient.

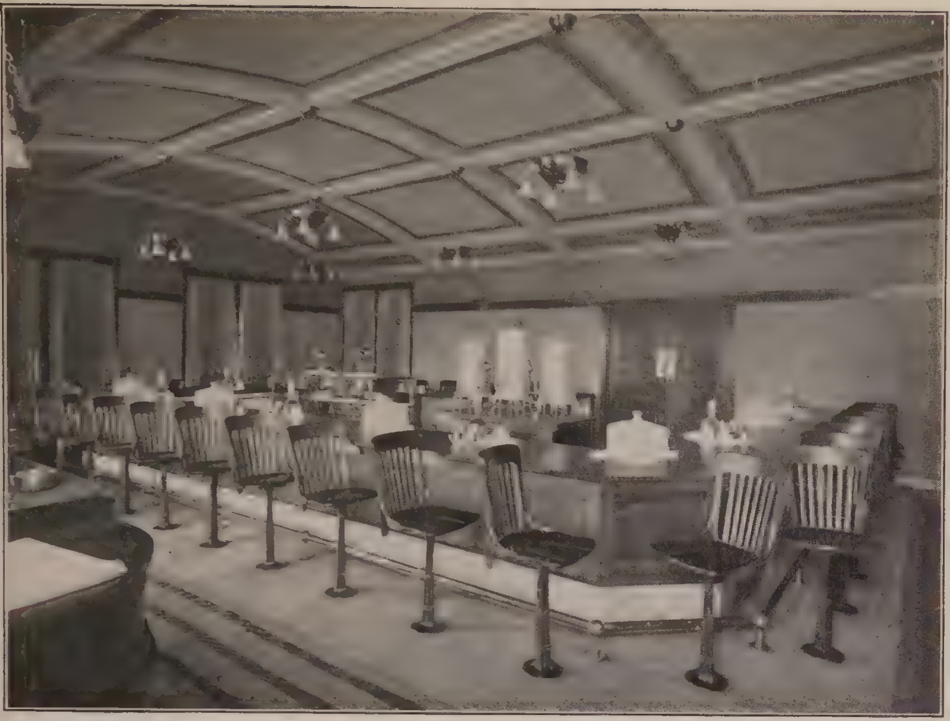
The lay-out of the working department, including refrigerators, bake shop, etc., is very similar to that of other Grier houses described on pages 1 and 101. The arrangement has been proved to be thoroughly satisfactory. The steam table is white enameled and fed with live steam from the heating plant in the basement. There is a dishwashing machine. The utensils are of aluminum. The kitchen has cement floor and all articles of equipment are elevated so that the floor can be flushed underneath and no dirt accumulate.

The lunch room is finished in dark oak, stenciled in quaint designs. It has thirty-four swing chair stools. The counters are built similar to those heretofore described, the principal feature being the cupboards, shelving, etc., underneath, all white enameled; the ice-boxes and display cases also white enameled. The walls of the show cases are all of plate glass. The silver drawers are cloth lined. The floor is white maple.

Waiterless Lunch Room.

R. R. McLaughlin, proprietor McLaughlins' Quick Lunch Cafeteria, Minneapolis, quoted in THE HOTEL MONTHLY for December, 1910:

I changed my place over to its present style to cut down expenses of operation. My patrons are now their own waiters. I figure that by cutting out the waiters I save $16 a day in labor, besides what they ate and wasted; and the waste was the biggest amount. My place is arranged so that there is a railed-in passageway along the front of the counter where meats, etc., are dished out. The patron enters this passageway, helps himself to tray, knife, fork, spoon, napkin and water glass.



LUNCH ROOM, ROCK ISLAND LINES EATING HOUSE, BOONEVILLE, ARK.

He can help himself to any kind of pastry in sight. The meats, salads, cereals, etc., are dished out and handed to him so that he can place it on his tray. When he has filled his tray with all that he needs he passes the checker at the far end of the railed passageway. She runs her eye over the tray, inventories it quickly, and tells him the amount. He pays her the money and passes into the dining room, where he selects his seat, eats his meal, and goes away leaving the dirty dishes, etc., to be cleaned away by an omnibus. The table is then cleaned ready for a new patron. There is no change of foods after passing the cashier. There are no kicks, for I buy everything of good quality and it is nicely prepared, and my working department is always open for inspection.

For the bill of fare I have a large bulletin board where the patrons can read what is served for the day. On this board there are a number of dishes that are standard. You will find them there every day. Among these are:

Prime beef 10c; Extra cut 20c.
Roast short ribs of beef, brown potatoes 10c.
Fried country sausage, mashed potatoes 10c.
Fried calves liver and bacon 10c.
Baked pork and beans, home style 10c.
Corned beef hash, our own make 10c.
Fried little pig sausage 10c.
Fried corn mush and bacon 15c.
Baked macaroni and cheese 10c.
Hot roast beef sandwich with gravy 10c.
Cold boiled ham, potato salad 15c.

Then there are a lot of dishes that are changed from day to day, all of them of a popular kind. Among these are:

Boiled spareribs and sourkraut 15c.
Beef pot-roast, browned sweet potatoes 15c.
Roast pork shoulder, apple sauce 15c.
Chicken pot-pie, country style 20c.
Stewed lamb with vegetables 10c.
Chicken gravy with dumplings 10c.
German potato cakes with bacon 15c.
Roast turkey, cranberry sauce 25c.
Roast domestic duck, apple sauce 25c.
Small tenderloin steak, Spanish sauce 20c.
Hamburg steak, creole sauce 15c.
Breaded veal chop, tomato sauce 15c.
Breaded lamb chops, supreme, French peas 20c.
French toast, maple syrup 15c.
Corn fritters, maple syrup 10c,

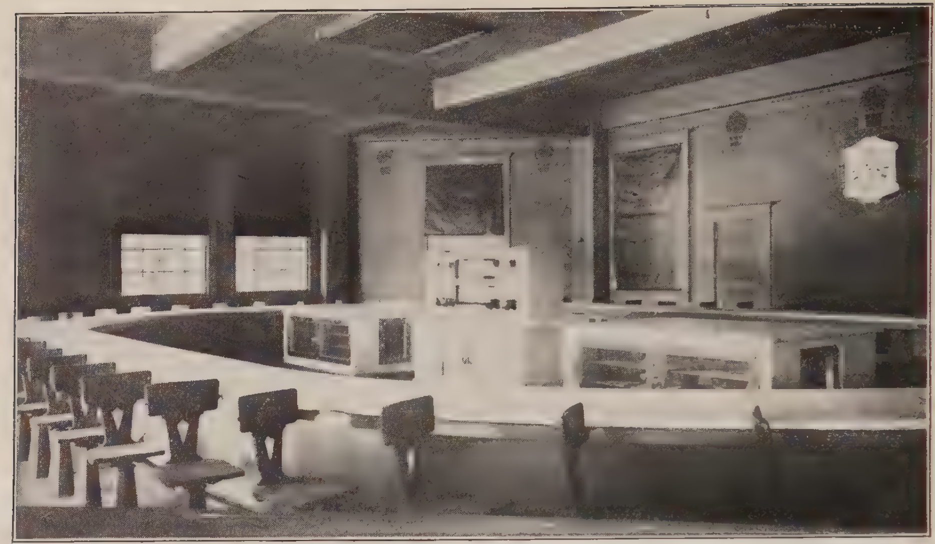
and quite a lot of other appetising dishes.

I feature chicken, lobster, shrimp and ham salads at 15 cents per order.

Wheat cakes, corn cakes, graham cakes, old fashioned buckwheat cakes, and cream waffles, all with syrup and butter, are 10 cents per plate. Bread is 5 cents (two slices with a pat of butter.)

My pastry is all home baked. Apple dumpling, cream sauce is 10 cents. All berry pies are 10 cents. Apple, pumpkin, Martha Washington, Boston cream, and lemon cream pies are 5 cents the cut.

Tea, coffee, milk in individual bottles, and buttermilk is 5 cents.



FRED HARVEY LUNCH ROOM, CASA DEL DESIERTO, BARSTOW, CALIF.

A FRED HARVEY LUNCH ROOM.

Description of Casa del Desierto, Barstow, Calif., reproduced in condensed form from The Hotel Monthly of April, 1911.

The Casa del Desierto represents the top-notch in the development of railroad catering. It combines railroad dining room, lunch room, hotel and other features designed to promote the creature comfort of travelers.

* * * The refrigerated display cases and tables and the coffee urns are faced with white Colorado marble, golden veined, matching the counter top. All of the woodwork of the room is finished in a cool gray Kaiser oak. The decorations and finish of the dining room are carried out with similar motif, but on more elaborate scale. It is intended that the lunch room will cater to transient and quick service custom, being open day and night, while the dining room is adapted to serve passenger trains, and guests stopping on American plan, both being arranged so that they are served from a single kitchen and kitchen organization.

* * * The ground-floor plan of the hotel proper shows the main entrance to the lobby, with dining room to the right and lunch room to the left, each with separate entrances from the portico, and the cashier controlling all three rooms. The lobby, it will be noted, has the metropolitan appointments. The pantries, kitchen, and bake shop, are located directly back of the lobby and equally convenient to both dining room and lunch room; the silver and fruit pantry directly at the entrance to both rooms; the dishwashing department convenient; the range, steam and serving tables also as convenient as human ingenuity can arrange these departments; the meat room with its refrigerators beyond the kitchen, and the bake shop with abundance of window light back of the kitchen. The help's hall is shown to the left of the kitchen. The storeroom, 40x23 feet has battery of refrigerators, fish boxes, and platform four inches up around two sides, and hanging rack over. There are also rooms for charcoal, ice and coal. The ice room is shielded under floor and over ceiling with eight inches of insulating material.

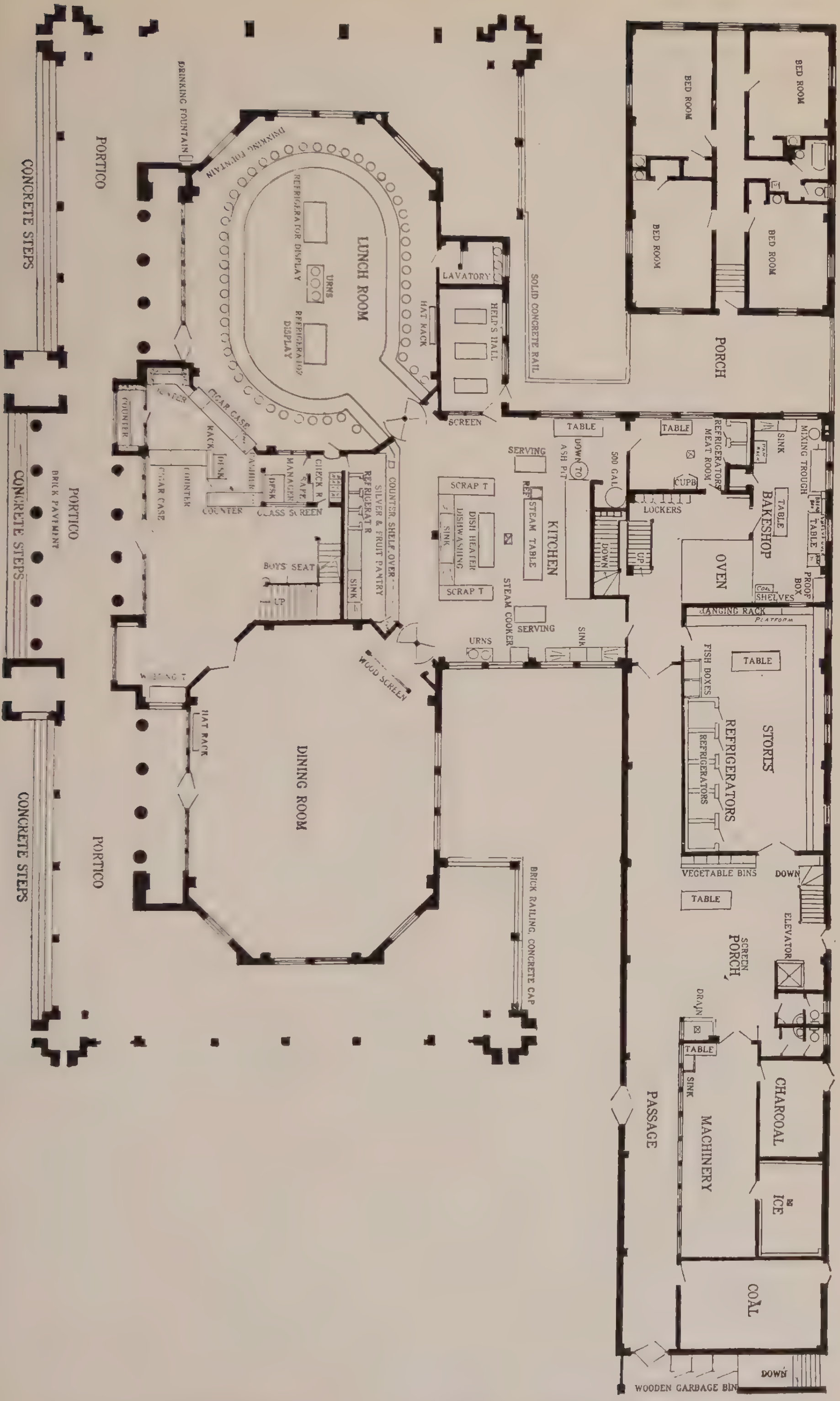
The lunch room and dining room floors are of cement, painted. There are 104 seats in the dining room and 50 in the lunch room.

* * *

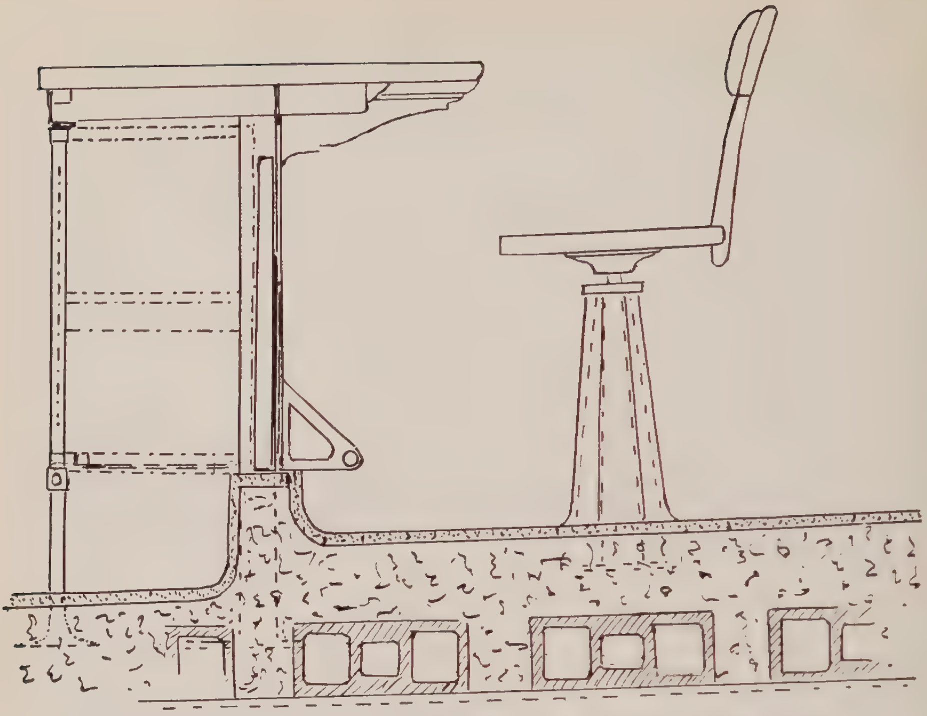
A very good idea of the lunch room counter and chair stools may be gleaned from the photograph of the lunch room, herewith presented; also from the diagram showing the cross section of the counter, the chair and the different floor levels inside and outside the counter. The following measurements will be of interest to those who may be considering the installation of a lunch counter, and to know what has been determined as the most serviceable by the greatest and most experienced of all lunch-room caterers:

Counter, 30 inches across the top.

From face of counter to edge of seat, 15 inches.



GROUND FLOOR PLAN, CASA DEL DESIERTO, BARSTOW, CALIF.



LUNCH COUNTER AND STOOL, FRED HARVEY EATING HOUSE, BARSTOW, CALIF.

From face of counter to projecting edge of top, 14 inches.

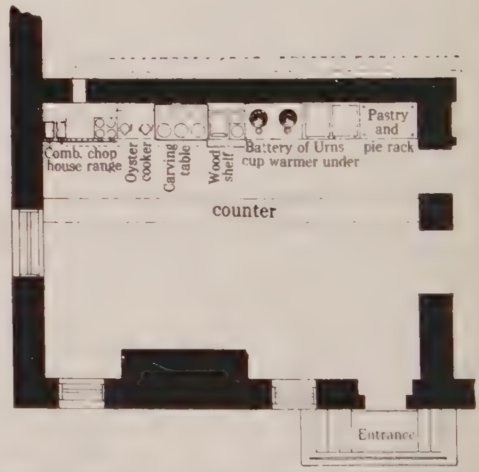
From floor to top of seat, 20 inches.

From floor to top of counter, custom side, 32 inches.

From floor to top of counter, service side, 36 inches (the greater height on the inner side of the counter is to make it easier to work from, as there is not so much stooping by the waitresses as is necessary under conditions where the floor is the same level both sides of the counter).

* * *

In the section drawing of the lunch counter movable cupboards are shown by dot and dash lines. The foot rail is suspended with bronze brackets. The stool swings on iron pedestal anchored in the concrete floor and encased from seat to floor in concrete. The face of the counters is of Carrera glass, 1¼ inches thick.



GRILL ROOM, S. L. WALHOUR, GREENSBURG, PA., DESIGNED BY JOHN VAN RANGE CO.

Paul Richards' BOOK OF BREADS, CAKES, PASTRIES, ICES AND SWEETMEATS, published by The Hotel Monthly, Chicago, is a companion book to THE LUNCH ROOM, and is the most complete book of its kind ever published. It is adapted for hotel, club, restaurant, dining-car, steamship, cooking school and family use.

Restaurants in Connection with Bakeries—Do they Pay?

Paper Read by George W. Fisher of Huntingdon, Pa., at the Meeting of the Pennsylvania Bakers' Association.

There are many things to be considered in a discussion of this question. Chief among them is that of local conditions. In a town with a large transient trade, especially where trains arrive at hours too late for meals at hotels, and where there is a theater going population, conditions for the successful operation of a restaurant in connection with a bakery are good. On the other hand it is conceivable that in some establishments a restaurant in connection therewith might not be. I will endeavor to call your attention to a few of the items which, in my opinion, are conducive to the success of the two branches operated together.

In the first place, and what to my mind is the matter of greatest importance in consideration of any industrial or business proposition, is the economy of administration. It is plainly apparent that where the two lines are combined the cost of administration is materially reduced. The same head which conducts the one business can superintend the two, thereby effecting the saving of the active management of one or the other; or, in other words, dividing the cost of management between the two. In the same way the expense of accounting is materially reduced. The same force requisite to the sale of the bakery products can almost entirely care for the work added by the operation of a restaurant. Light, fuel and rent, as well as insurance and cost of administration, are proportionately reduced.

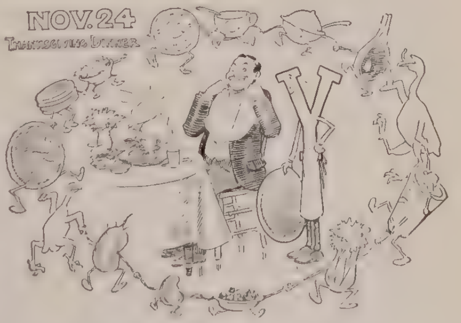
Another feature worthy of consideration is the fact that, as you all know, there is a certain amount of waste in connection with a bakery, as it is never possible to accurately gauge the demand of the day for the output. With a restaurant in connection much of this surplus becomes usable and is sold at a profit instead of remaining as a loss to the baker. Much can be done along this line to make the output of the bakery show up to the highest point.

A well conducted restaurant in connection with a retail and wholesale baking business bring into the establishment many people who never purchase from the counters, preferring to buy from the wagons. With these patrons of the restaurant much good advertising may be done by judicious display of the products of the bakery on the shelves and counters. It follows also that with a restaurant the demand for catering will be created. At least that has been my experience. As with the restaurant, so with the catering end of the business. All bakery products used are secured at first cost and to the baker goes the middleman's profit, thereby increasing to him the results from his shop.

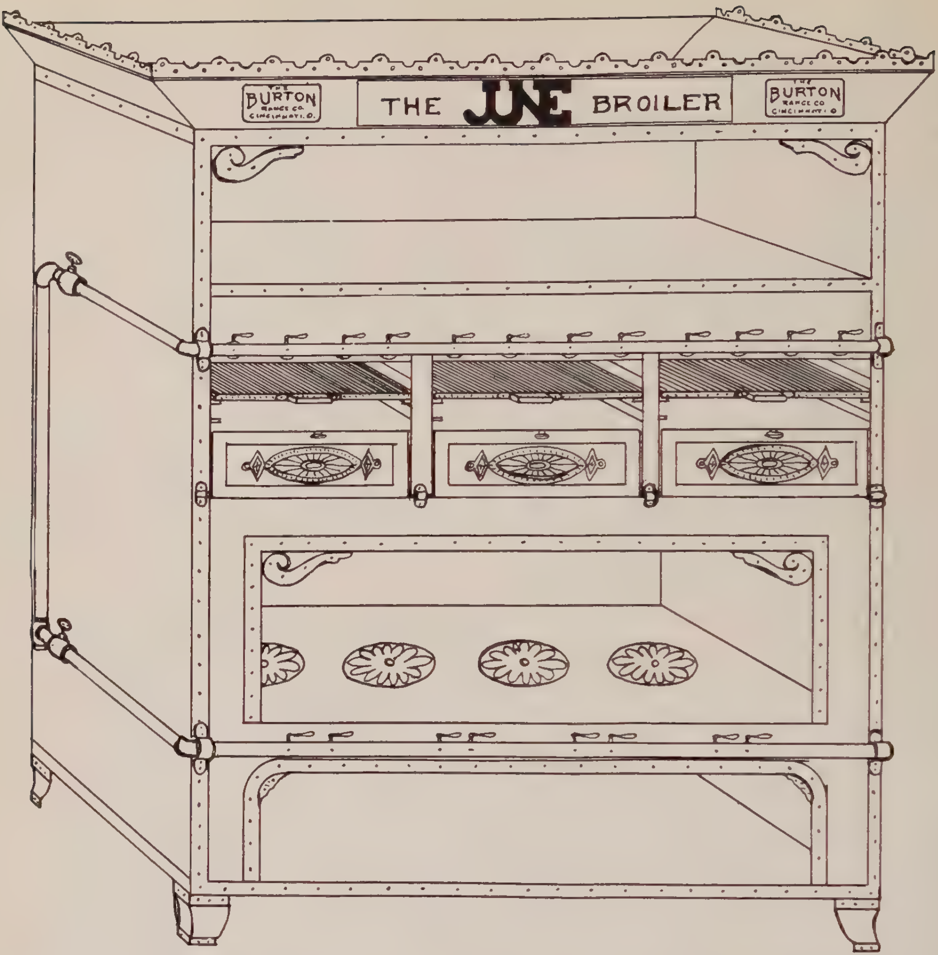
In the present day no element in the conduct of a successful business plays a more important part than that of advertising and publicity. As we are all aware, extensive advertising demands a large outlay of money. I am of the opinion that any publicity which may be secured is beneficial to a business. In this connection the different branches of the business under consideration may be made to play their parts. The bakery in itself will familiarize every family using its product with the name. The sale of bakery products will bring into the retail department many customers. Once in the habit of calling at the store it is but a short step to the patronage of the restaurant and catering departments when need arises. In the same manner, patronage of the restaurant, if well conducted, will naturally drift to the use of the bakery products. As mentioned before, judicious display on shelves, windows and cases will add much to a day's receipts in the retail department from the patrons of the restaurant alone. Of course, the same line of reasoning may be carried out in the matter of printed advertisements, where the one outlay may be made to cover all departments. But this would rightly come under the head of administration expense and has already been considered.

It is my opinion that this question should be answered in the affirmative. I am judging the matter from my own experience. In my business I am located in a growing town of about 8,000 population, with possibly 2,000 more in the near neighborhood. My building stands on one of the principal streets and runs from the one street through to the next. This enables me to operate my retail department on the main business thoroughfare, conduct my restaurant in the rear of the store so that all patrons pass my show cases, with my kitchen between the restaurant and the bake shop. It places the entire business on one floor, with the different departments conveniently and economically arranged. Under such circumstances I am confident that the two lines can be economically and profitably operated.

As I said in the beginning, local circumstances and conditions will have much effect on the success or failure of a business so conducted. Towns and cities having a traveling population, and a sport loving people as well, will support good restaurants. It is my opinion that if a good restaurant can be operated successfully in any given town, independently, then it can be more successfully and more profitably conducted in connection with a bakery. I hold this opinion for the reasons before stated. Because of the saving in administration, the using of otherwise wasted materials, the saving of middleman's profits on many articles of use and the fact that one business serves to advertise and promote the other. Customers of one department will eventually become customers of both departments in so far as their needs demand.



Unique Thanksgiving menu designed for the Y.M.C.A. of Bradford. Ohio.


THE BURTON RANGE CO. CINCINNATI, O.
THE JUNE BROILER
THE BURTON RANGE CO. CINCINNATI, O.

Combination Broiler, Fryer, Stewer, Warmer, for Short Order Service.

June's Marine Inn, Indianapolis, and its unique equipment for quick short order service (Reproduced from The Hotel Monthly of December, 1910)

The line drawing, kindly furnished us by the Burton Range Company, shows the battery of broilers centering the device; a warming closet for platters, etc., overhead; a stewing or frying service underneath, and below that a place for keeping the cooking utensils. All the cooking is done by artificial gas. The hood and ventilator pipe which carries off all the fumes and smoke from the cooking is shown in the picture

Alongside the range are the ice boxes for short order supplies, shelves for codiments, chafing dishes, glassware, etc. To the front of the range on the left is the oyster bar, from which all half shells are opened and served. Immediately in front of the broiler is the cooks' dishing-up counter. The extreme right of the counter is used as a sub-pantry for the waiters' set-ups, etc. A lot of quick-action work is done in very short time and with as little effort as possible in this small section of the dining room.

The half-tone illustration shows this broiler directly to the left of the main entrance to the inn, and all the patrons of the place pass it both going in and coming out.

Concerning Pie.

From the Dayton Daily News.

The continued attack of the food reformers upon the meek and lowly pie is becoming ludicrous. It was humorous from the beginning, of course, for the pie has weathered all storms of criticism from the chronic dyspeptic, and has withstood every assault by the unfortunate who, in his youth, was deprived of the glorious privilege of purloining from the family cupboard the last remaining quarter section of that standard diet. But the

COMBINATION BROILER, FRYER, STEWER, WARMER, FOR SHORT ORDER SERVICE; AT JUNE'S MARINE INN, INDIANAPOLIS.

attacks have now become worse than humorous, they have become ludicrous.

It is stated that the United States has, through a bureau in the agricultural department, undertaken to tell the people that pie is not a healthful diet. It is even said that the surgeons in charge of the bureau have operated upon a piece of pie, dissected it and placed it under a microscope, and declared that they have found slumbering in the internal economy of the pie enough germs to destroy a nation. We do not believe it. We could not do so without stultifying the appetite formed in youth. We could not think such evil of a pie without regretting that we had lived.

As a matter of fact, a man who would look into the hidden recesses of a pie has no business eating it. If it is an open-faced pie, a casual glance into its countenance may not be amiss. If it is browned and blistering on top, and shiny, with the sweetness fairly bubbling out of it around the edges, it may be well to stand off and admire it from a distance. But to pry up the close-fitting top of a pie, and try to determine its inner nature that is worse than profanity; it is folly.

Pies are made to be eaten; not to be inspected. Whatever they contain is to be taken care of after it is swallowed; it is not food for the microscope, to be tested as one would test other foodstuffs. That it ought to be able to stand every test is probably true, but that one ought to have faith in pie and crave it for the faith he has in it, goes without saying.

Pie is a boy's best friend and man's most constant one. It is the housewife's salvation, for whatever else she may have forgotten to secure for company, there is always something about the house out of which she may construct a pie. It has prevented more divorces than anything else on earth, and earned the reputation of more cooks. It is at once satisfying and delightful, in season at all times, imperishable and uncomplaining.

The pie needs no defense, of course, and we do not mean to defend it. More pie-fed men have become heroes than have men fed upon anything else; more women have gone straight to heaven because of the pies they baked than have gone there for any other one virtue. It is a diet that makes weak men strong, and strong men stronger. And it has never yet, so far as human history has been recorded, been the means of the cause of any man's failure in this life or the next. It has been imposed upon, it is true. Society has fooled with it and decreed that it should be eaten in outlandish ways, with forks, whereas is was intended to be taken up in the hands and eaten like one was not ashamed that he had ancestors before forks were invented. But it is still pie, whether it is eaten as some people eat it at this time, with silver jewelry, or as it should be eaten, with never a thought of mussing up the face, and we do not believe that the agricultural department is spending the people's money discreetly when it attempts to fish out of pie something to turn us against it.

BOOKKEEPING SUGGESTIONS.

Bookkeeping: For those lunch rooms that would have an elaborate bookkeeping system, the suggestion is made that they adopt methods that have been tested in restaurants. These, I find, for illustrative purposes, to be more available from hotels conducting restaurants, and the ideas expressed in the illustrations herewith produced can be adapted for lunch room purposes.

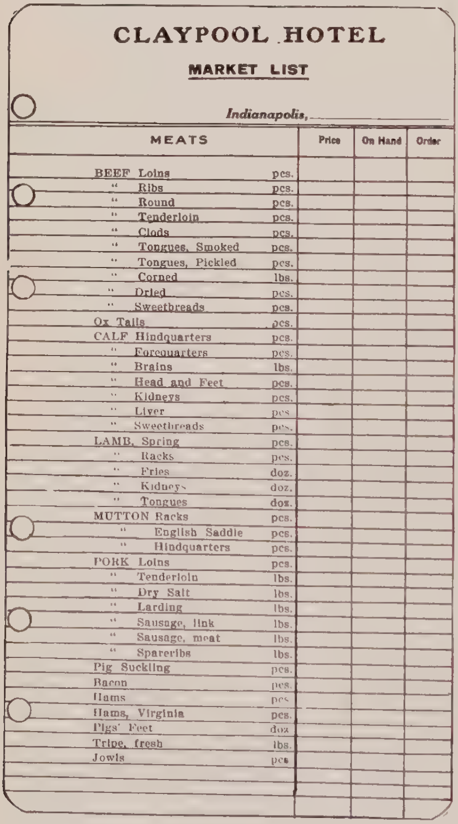
One of the best systems for keeping track of things that I have seen is that evolved by Frank F. Henry Stuard, of the Claypool, Indianapolis, who has a card system for keeping track of his stock, and carries a loose leaf memoranda book for market list. By permission of Mr. Henry we print here in condensed form an article describing his system that appeared in THE HOTEL MONTHLY of November, 1910:

* * *

Card and Loose Leaf Systems for Steward's Department.— * * * Mr. Henry has evolved a card system for keeping track of things that enables him to learn in detail of his department, present and past, on the instant. His system includes a separate card for every item of provisions, glassware, silverware, chinaware and general supplies that come under his department. These cards are kept in drawers, divided under their several heads, subdivided, and arranged in alphabetical order. The cards are a perpetual price list and record of purchases. The ruling is herewith illustrated. "By this method," said Mr. Henry, "one can tell how much of any particular article he is using, and what it costs for any particular day, month or year; and can also arrive at an average cost as well as maximum and minimum cost. I find it a great help when buying 'futures,' as one can tell at a glance, for instance, how many gallons tomatoes, pounds of butter or dozens of eggs were bought for the previous year, etc."

Monthly totals are carried from the footings of these cards to books ruled for a twelve months' showing, so that cumulative figures, and year's total figures for any or all items are obtained with very little trouble.

Also he has approximate figures very close to actual which tell him the percentages of profit on the principal bill of fare items, as

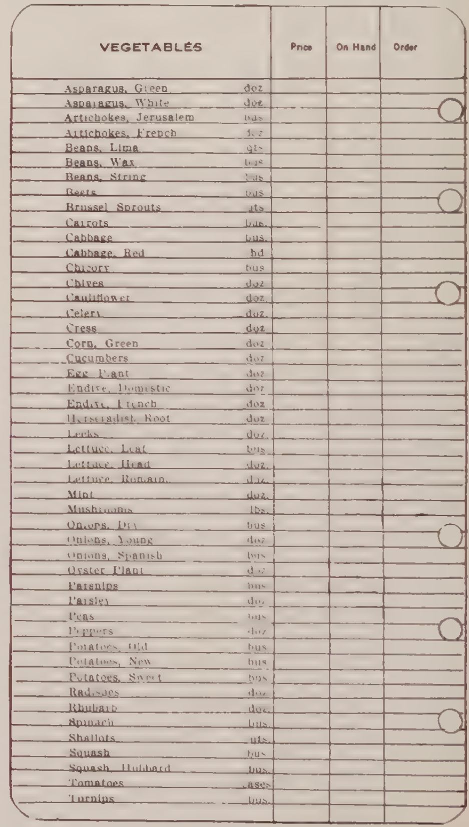


CLAYPOOL HOTEL

MARKET LIST

Indianapolis, ____

MEATS		Price	On Hand	Order
BEEF Loins	pcs.			
" Ribs	pcs.			
" Round	pcs.			
" Tenderloin	pcs.			
" Clods	pcs.			
" Tongues, Smoked	pcs.			
" Tongues, Pickled	pcs.			
" Corned	lbs.			
" Dried	pcs.			
" Sweetbreads	pcs.			
Ox Tails	pcs.			
CALF Hindquarters	pcs.			
" Forequarters	pcs.			
" Brains	lbs.			
" Head and Feet	pcs.			
" Kidneys	pcs.			
" Liver	pcs.			
" Sweetbreads	pcs.			
LAMB, Spring	pcs.			
" Racks	pcs.			
" Fries	doz.			
" Kidneys	doz.			
" Tongues	doz.			
MUTTON Racks	pcs.			
" English Saddle	pcs.			
" Hindquarters	pcs.			
PORK Loins	pcs.			
" Tenderloin	lbs.			
" Dry Salt	lbs.			
" Larding	lbs.			
" Sausage, link	lbs.			
" Sausage, meat	lbs.			
" Spareribs	lbs.			
Pig Suckling	pcs.			
Bacon	pcs.			
Hams	pcs.			
Hams, Virginia	pcs.			
Pigs' Feet	doz.			
Tripe, fresh	lbs.			
Jowls	pcs.			



VEGETABLES		Price	On Hand	Order
Asparagus, Green	doz			
Asparagus, White	doz.			
Artichokes, Jerusalem	bus			
Artichokes, French	doz			
Beans, Lima	qts			
Beans, Wax	bus			
Beans, String	bus			
Beets	bus			
Brussel Sprouts	qts			
Carrots	bus.			
Cabbage	bus.			
Cabbage, Red	hd			
Chicory	bus			
Chives	doz			
Cauliflower	doz.			
Celery	doz.			
Cress	doz			
Corn, Green	doz			
Cucumbers	doz			
Egg Plant	doz			
Endive, Domestic	doz			
Endive, French	doz			
Horseradish Root	doz			
Leeks	doz.			
Lettuce, Leaf	bus			
Lettuce, Head	doz.			
Lettuce, Romain.	doz.			
Mint	doz.			
Mushrooms	lbs.			
Onions, Dry	bus			
Onions, Young	doz			
Onions, Spanish	bus			
Oyster Plant	doz			
Parsnips	bus			
Parsley	doz			
Peas	bus			
Peppers	doz			
Potatoes, Old	bus			
Potatoes, New	bus			
Potatoes, Sweet	bus			
Radishes	doz			
Rhubarb	doz.			
Spinach	bus.			
Shallots	qts.			
Squash	bus			
Squash, Hubbard	bus.			
Tomatoes	cases			
Turnips	bus.			

Article

DATE			PURCHASED FROM	BRAND	NO IN CASE	SIZE	QUANTITY	PRICE	DIS-COUNT	AMOUNT
YEAR	MONTH	DAY								

RECORD OF PURCHASES CARD—ORIGINAL MEASURES 5X8 INCHES. DESIGNED BY FRANK F. HENRY, STEWARD OF THE CLAYPOOL, INDIANAPOLIS.

steaks, fish, oysters, lobsters, salads, tea, butter, cream, etc.; also approximately what it costs to feed the 300 employes.

Said Mr. Henry: "I have always kept my-

FISH, OYSTERS AND GAME		Price	On Hand	Order
Oysters, Select	gals.			
Oysters, Counts	gals.			
Oysters, Standards	gals.			
Oysters, Blue Points	bbls.			
Oysters, Cotuits	bbls.			
Clams, Little Neck	pcs.			
Clams, Open	gals.			
Scallops	gals.			
Shrimps	gals.			
Lobsters	doz.			
Crabs	doz.			
Crab Flakes	gals			
Frogs, Large	doz.			
Frogs, Small	doz.			
Terrapin	doz.			
Ducks	doz.			
Ducks, Mallard	doz.			
Ducks, Teal	doz.			
Guineas	doz.			
Plover	doz			
Prairie Chicken	doz.			
Snipe	doz.			
Squab	doz.			
Rabbits	doz.			
Blue Fish	pcs.			
Brook Trout	pcs.			
Bass	pcs.			
Cod	pcs.			
Halibut	pcs			
Mackerel, Fresh	pcs.			
Mackerel, Spanish	pcs.			
Mackerel, Salt	pcs.			
Perch	pcs.			
Pompano	pcs.			
Yellow Pike	pcs.			
Red Snapper	pcs.			
Shad	pcs.			
Shad Roe	pr.			
Smelts	lbs.			
Salmon	pcs.			
Trout	pcs.			
White	pcs.			
Finnan Haddie	pcs.			
Marinated Herring	gals.			

POULTRY, EGGS, ETC.		Price	On Hand	Order
Chickens, Broiling, 2 lbs.	pcs			
Chickens, Squab	pcs			
Chickens, Roasting	pcs			
Fowls	pcs			
Capons	pcs			
Ducks	pcs			
Ducks, Spring	pcs.			
Geese	pcs			
Help Fowl	pcs.			
Turkeys, Roasting	pcs.			
Turkeys, Toms	pcs			
Turkeys, Broiling	pcs			
Eggs	doz			
Butter, Table	lbs.			
Butter, Dairy	lbs			
Butter, Oleo	lbs			
FRUITS				
Apples, Baking	bus			
Apples, Table	bus.			
Apples, Cooking	bus			
Apricots	bus			
Bananas	bnchs			
Berries, Straw	qts			
Berries, Black	qts			
Berries, Red Rasp	qts.			
Berries, Cran	bus			
Cherries, Sour	qts			
Grapes, Malaga	lbs			
Grapes, Concord	bskts.			
Grapes, Red	bskts			
Grape Fruit, Large	box			
Grape Fruit, Small	box			
Lemons	box			
Limes	box			
Melons, Water	pcs.			
Melons, Cantaloupes	bus			
Melons, Osage	bus			
Melons, Tip Tops	bus			
Oranges, Large	box			
Oranges, Small	box			
Peaches	bus.			
Pears	box			
Pineapples	doz			
Plums	case			

self informed as to the percentage of food cost and percentage of profit made on all food sales, but by going over the checks in detail I can tell to a certainty what if any items I am losing money on and which particular items show the largest percentage of profit. If I find that I am losing money on any particular item I immediately investigate the cause and remove it if possible. It might be thru waste or that the portions are too large, or the price too low, but whatever it is I am sure to find it. I got that idea from the manager of a large department store. Said he: 'Every department must show a profit!' so I found that though the food sales showed a profit in the entire a number of items were showing a loss, thus I was able to 'boost my percentage' quite a good deal.''

Mr. Henry carries a loose leaf pocketbook, which he considers one of his greatest helps. The leaf measures 3¾ by 6¾ inches. * * * Two of the sheets (replaced every day) contain the market list, so that the steward is posted when he goes to market on what he has on hand, what he needs, and can write in the price. The four pages of this market list are reproduced.

Other pages in this book are devoted to monthly inventories, which are typewritten in.

Stein's Sheet for Checking the Orders Against the Issues; Also Illustrations of Store Room Issues and Baker's Report Sheets.

This article reproduced in condensed form from The Hotel Monthly of February, 1909:

A checking system devised by Fred. W. Stein, steward of the Tacoma Hotel, Tacoma, Wash., by which he is kept posted on the number of orders of each particular dish served and can compare with the quantities issued from the storerooms; also ascertain the aggregate selling, as well as cost price, and, by careful watching, can discover any leaks.

Mr. Stein wrote in explanation: ''You will notice the different classifications of the food, enabling me at a glance to see the amount of portions served, at the same time giving me a duplicate check on the kitchen as well as on the checkers; in fact, an absolute control on everything issued and served. The total of this distribution sheet must be the total of the receipts for the day. Inasmuch as I keep a detailed account with all such items as 'oysters,' 'crabs,' 'beef,' etc., I can check up my day's business very accurately, and can discover a leakage at once.

'' * * * I also enclose you blanks of the daily reports from the storeroom and bake shop. This, latter, I have put on an absolute business basis, knowing at all times the production as well as the cost of my pastry and bread. This was rather a hard proposition at first to get at, as I had to overcome the natural and inborn antagonism of several bakers, till finally I got hold of someone who was not afraid to let me know what he was doing.

'' * * * I am priding myself on the system I have inaugurated here, and though it takes up quite a bit of my time, it gives me great satisfaction personally.''

For the purpose of illustration we have cut the sheet into three sections and reproduce it on three pages and the recapitulation (which appears on the back of the sheet) in a separate column on this page. [Note the simple method of counting in fives and the ease with which the extensions can be carried out.] Size of sheet, 18x24 inches.

We also take pleasure in illustrating the blanks of daily reports from storeroom and bake shop. These are self-explanatory. The blanks are of different colors for the purpose of convenient assorting and filing.

RECAPITULATION

See pages 113, 114 and 115.

		32	75
		31	50
		6	00
		40	75
		16	25
		49	00
		31	20
		86	75
		16	00
		8	00
		20	50
		49	75
		27	25
		19	50
		7	50
		50	00
		59	00
		14	75
		24	00
		25	25
		10	75
		13	25
		10	00
		12	25
		16	25
		8	00
		16	75
		27	00
		7	00
		4	75
		18	50
		12	50
		36	75
		105	00
		932	45
Restaurant Receipts: Cash,	512.25		
Charges,	420.20		
	932.45	932	45

HOTEL TACOMA–

Toke Points

Half Shell	𝍸 𝍸 𝍸 𝍸 𝍸 𝍸 𝍸	25	10 50
Cocktail	𝍸 𝍸 𝍸	15	6 00
Stew	𝍸 𝍸	10	5 00
Baked	𝍸 𝍸 𝍸	15	7 50
Poulette	𝍸	5	3 75
			32 75

Olympia Oysters

Cocktail	𝍸 𝍸 𝍸 𝍸 𝍸	25	7 50
Stew	𝍸 𝍸	10	5 00
Fry	𝍸 𝍸	10	4 00
Pan Roast	𝍸 𝍸 𝍸 𝍸 𝍸 𝍸	30	15 00
			31 50

Clams

Steamers	𝍸 𝍸	10	4 00
Half Shell	𝍸	5	2 –
			6 00

Crabs

Cocktail	𝍸 𝍸 𝍸 𝍸 𝍸 𝍸 𝍸 𝍸	40	10 –
Maryland	𝍸	5	3 75
Au Gratin	𝍸 𝍸 𝍸 𝍸	20	8 00
Cracked	𝍸 𝍸 𝍸 𝍸 𝍸 𝍸 𝍸	35	14 00
Salad	𝍸 𝍸	10	5 00
			40 75

Soups

Consomme	𝍸 𝍸 𝍸 𝍸 𝍸	25	3 75
Chicken Broth	𝍸 𝍸 𝍸 𝍸	20	3 –
Du Jour	𝍸 𝍸 𝍸 𝍸 𝍸	25	3 75
Green Turtle	𝍸 𝍸	10	5 –
Clam Chowder	𝍸	5	75
			16 25

Fish

Halibut	𝍸 𝍸 𝍸 𝍸	20	7 –
Salmon	𝍸 𝍸 𝍸 𝍸 𝍸	25	10 –
Salmon Trout	𝍸 𝍸 𝍸 𝍸	20	12 –
Black Cod	𝍸	5	2 –
Smelts	𝍸	5	2 –
Mackerel	𝍸	5	2 –
Kippered Herring	𝍸	5	2 –
Finnan Haddie	𝍸	5	2 –
Sand Dabs	𝍸 𝍸 𝍸 𝍸	20	10 00
			49 00

Specialties

Caviar: Portion	𝍸	5	3 75
Canape	𝍸	5	1 75
Sandwich	𝍸 𝍸	10	3 50
Sardines: Box	|||	3	1 20
Sandwich	𝍸	5	1 25
Canape			
Anchovies: Canape			
Salad			
Lobster Newburg	𝍸	5	3 75
Lobster Salad	𝍸	5	2 50
Shrimp Salad	𝍸	5	2 50
Welsh Rarebit	𝍸 𝍸 𝍸	15	6 –
Golden Buck			
Macaroni	𝍸 𝍸	10	2 50
Spaghetti	𝍸 𝍸	10	2 50
			31 20

Beef

Steak	𝍸 𝍸	.50	5 –
Sirloin	𝍸 𝍸	.75	7 50
Sirloin	𝍸	1.25	6 25
Sirloin	𝍸	1.75	8 75
Planked Sirloin	𝍸	1.50	7 50
Planked Sirloin	|	2.50	2 50
Planked Sirloin	|	3.50	3 50
Planked Sirloin	||	5.00	10 –
Tenderloin	𝍸 𝍸	.75	7 50
Tenderloin	||	1.50	3 –
Porter House	|	2.00	2
Porter House	|	3.50	3 50
Filet Mignon			
Corned Beef Hash	𝍸 𝍸	10	4 –
Roast Beef	𝍸 𝍸 𝍸 𝍸 𝍸	25	10 –
Roast Beef Sandwich	𝍸	5	1 25
Roast Beef Hash	𝍸	5	2 –
Tongue	𝍸	5	1 75
Tongue Sandwich	𝍸	5	75
Hamburger Steak			
Steak Tartar			
			86 75

Lamb and Mutton

Lamb Chops	𝍸 𝍸	10	5 –
Mutton Chops	𝍸	5	2 50
English Mutton Chop	𝍸	5	2 50
Lamb Steak			
Lamb Hash	𝍸	5	2 –
Roast Lamb	𝍸 𝍸	10	4 –
Roast Mutton			
			16 –

Veal

Veal Cutlets	𝍸 𝍸	10	4 –
Wiener Schnitzel			
Paprika Schnitzel			
Roast Veal			
Calf's Liver	𝍸 𝍸	10	4 –
			8 00

Pork

Pork Chops	𝍸	5	2 –
Pork Tenderloin	𝍸 𝍸 𝍸	15	7 50
Roast Pork			
Ham	𝍸 𝍸 𝍸	15	4 50
Ham Sandwich	𝍸 𝍸 𝍸 𝍸	20	3 –
Bacon	𝍸 𝍸 𝍸	15	4 50
Sausage	𝍸 𝍸 𝍸 𝍸	20	8 –
			29 50

–Distribution of Checks

Poultry and Game

Spring Chicken

Spring Chicken: Broiled	𝍸 𝍸 𝍸	15	18	75
Maryland	𝍸	5	9	50
Casserole	𝍸 𝍸	10	15	–
Du Jour	𝍸 𝍸	10	6	50
			49	95
Cold Chicken	𝍸	5	3	25
Chicken Hash	𝍸 𝍸	10	5	–
Chicken Salad	𝍸 𝍸	10	5	–
Chicken Croquettes				
Chicken Sandwich	𝍸 𝍸 𝍸 𝍸	20	5	–
Club Sandwich	𝍸 𝍸 𝍸	15	5	25
Kalter Aufschnitt	𝍸	5	3	75
			27	25

Turkey

Roast Turkey	𝍸 𝍸 𝍸 𝍸 𝍸 𝍸	30	19	50
			19	50

Squabs

	𝍸 𝍸	10	7	50
			7	50

Ducks

Mallards	𝍸 𝍸	10	15	–
Teal	𝍸 𝍸 𝍸 𝍸	20	15	–
Butter Ball	𝍸 𝍸	10	10	–
Canvas Back	𝍸	5	10	–
			50	00

Miscellaneous Poultry

Eggs

Boiled	𝍸 𝍸 𝍸 𝍸 𝍸 𝍸 𝍸 𝍸	40	10	–
Fried	𝍸 𝍸 𝍸	15	3	75
Fried with Ham	𝍸 𝍸 𝍸 𝍸	20	8	–
Fried with Bacon	𝍸 𝍸 𝍸 𝍸	20	8	–
Scrambled	𝍸 𝍸 𝍸 𝍸	20	6	–
Shirred	𝍸	5	1	25
Poached	𝍸 𝍸 𝍸 𝍸	20	6	–
Omelet	𝍸 𝍸 𝍸 𝍸 𝍸	25	7	50
" Spanish	𝍸	5	2	50
" Tacoma	𝍸 𝍸	10	5	–
German Pancake	𝍸	5	2	–
			59	00

Potatoes

Baked	𝍸 𝍸 𝍸 𝍸 𝍸	25	2	50
Fried	𝍸 𝍸 𝍸 𝍸 𝍸	25	3	75
Au Gratin	𝍸 𝍸 𝍸	15	3	–
In Cream	𝍸	5	1	–
Special Baked	𝍸 𝍸 𝍸 𝍸	20	3	–
Salad	𝍸	5		75
Croquettes	𝍸	5		75
			14	75

Vegetables

Canned—

Peas	𝍸 𝍸	10	2	–
Peas, French	𝍸	5	1	25
Corn: Stewed	𝍸	5	1	–
On Cob	𝍸 𝍸	10	1	50
Au Gratin	𝍸	5	1	25
Fritters	𝍸	5	1	25
String Beans				
Lima Beans				
Wax Beans				
French String Beans				
Tomatoes, Stewed	𝍸 𝍸	10	2	–
Mushrooms, Stewed	𝍸	5	1	25
Asparagus: California	𝍸 𝍸 𝍸	15	4	50
Oyster Bay	𝍸 𝍸	10	4	–
Tips	𝍸 𝍸	10	4	–
			24	00

Fresh—

Tomatoes, Stuffed	𝍸 𝍸	10	2	50
Green Peppers, Stuffed	𝍸	5	1	25
Artichokes	𝍸 𝍸	10	3	–
Cauliflower	𝍸 𝍸	10	2	–
Mushrooms	𝍸 fresh-	5	2	–
Onions	𝍸	5	1	–
Carrots	𝍸	5		50
Turnips	𝍸	5		50
Beets	𝍸	5		50
Cold Slaw				
Cabbage				
Spinach	𝍸 𝍸	10	2	–
Sweet Potatoes	𝍸 𝍸 𝍸 𝍸	20	5	–
Brussels Sprouts	𝍸 𝍸	10	2	–
Corn on Cob				
Egg Plant	𝍸 𝍸 𝍸	15	3	–
			25	25

Pantry

Cereals

Oatmeal	𝍸 𝍸 𝍸 𝍸	20	4	–
Cream Wheat	𝍸 𝍸	10	2	–
Grape Nuts	𝍸	5	1	–
Force	𝍸	5	1	–
Shredded Wheat	𝍸	5		75
Rice	𝍸	5	1	–
Hominy	𝍸	5	1	–
			10	75
Toast: Dry	𝍸 𝍸 𝍸 𝍸	20	2	–
Buttered	𝍸 𝍸	10	1	50
Milk	𝍸	5	1	–
Cream	𝍸	5	1	75
Breakfast Rolls	𝍸 𝍸 𝍸 𝍸	20	2	–
Hot Cakes	𝍸 𝍸 𝍸 𝍸 𝍸	25	5	–
			13	25

Salads

Lettuce	𝍸 𝍸 𝍸 𝍸	20	5	–
Tomatoes	𝍸 𝍸	10	2	50
Lettuce and Tomatoes	𝍸 𝍸	10	3	–
Combination	𝍸	5	2	50
Cucumbers	𝍸	5	1	50
Chiffonade	𝍸	5	2	–
Waldorf	𝍸	5	2	50
			19	00

December 12th 1908. Checker Mrs. Mathews

Cheese				
Camembert	𝍸 𝍸	10	2	50
Roquefort	𝍸	5	1	25
Swiss	𝍸	5	1	25
Swiss Sandwich	𝍸 𝍸	10	1	50
Brie	𝍸	5	1	25
Edam	𝍸	5	1	25
American	𝍸	5		75
American Sandwich	𝍸 𝍸	10	1	-
Fromage a la Stein	𝍸 𝍸	10	1	50
			12	25

Relishes				
Celery	𝍸 𝍸 𝍸 𝍸	20	5	-
Celery Salad	𝍸	5	1	50
Radishes	𝍸 𝍸	10	1	-
Young Onions	𝍸	5		50
Olives: Ripe	𝍸 𝍸	10	1	50
Queen	𝍸	5	1	-
Stuffed	𝍸	5	1	-
Mangoes	𝍸	5	1	-
Chow Chow	𝍸	5		75
Pickled Walnuts	𝍸	5	1	-
Dill Pickles	𝍸	5		50
Pin Money Pickles	𝍸	5		75
Sweet Mixed Pickles	𝍸	5		75
			16	25

Fruit

Preserved—				
Pears				
Peaches				
Pineapples				
Strawberries	𝍸	5	1	25
Raspberries	𝍸	5	1	25
Marmalade	𝍸	5		75
Honey	𝍸	5		75
Currant Jelly				
Bar le Duc	𝍸 𝍸	10	4	-
			8	00

Fresh—				
Orange	𝍸 𝍸 𝍸 𝍸	20	2	-
Orange Sliced	𝍸	5		75
Orange Juice	𝍸	5	1	25
Grape Fruit	𝍸 𝍸 𝍸 𝍸	20	5	-
Grape Fruit Juice	𝍸	5	1	25
Grape Fruit Salad	𝍸	5	2	-
Apples	𝍸 𝍸	10	1	-
Bananas	𝍸 𝍸	10	2	-
Grapes	𝍸 𝍸	10	1	50
Strawberries				
Raspberries				
Peaches				
Cantaloupe				
Watermelon				
Pears				
			16	75

Coffee, Tea, Milk, Etc.					
Coffee: Cup	𝍸 𝍸	150		15	-
Pot	𝍸 𝍸 𝍸 𝍸 𝍸 𝍸 𝍸 𝍸 𝍸 𝍸	50	.15	7	50
Pot	𝍸 𝍸	10	.25	2	50
Special Coffee	𝍸 𝍸	10		2	-
				27	00
Tea: Pot	𝍸 𝍸 𝍸 𝍸 𝍸 𝍸	30	.15	4	50
Pot	𝍸 𝍸	10	.25	2	50
				7	00
Chocolate	𝍸	5			75
Milk	𝍸 𝍸 𝍸 𝍸 𝍸	25		2	50
Cream					
Whipped Cream	𝍸	5			50
Half and Half	𝍸	5		1	00
				4	75

Pastry				
Pies	𝍸 𝍸 𝍸 𝍸 𝍸 𝍸 𝍸 𝍸	40	4	-
Eclairs	𝍸		1	-
Charlotte Russe	𝍸			75
Apple Dumpling	𝍸			75
Baked Apple	𝍸 𝍸 𝍸 𝍸 𝍸 𝍸 𝍸 𝍸	40	6	-
Macaroons	𝍸	5		75
Ladyfingers	𝍸	5		50
Other Cake Asst.	𝍸	5	1	-
Wine Jelly	𝍸	5		75
Rice Pudding	𝍸 𝍸	10	1	50
Stewed Prunes	𝍸 𝍸	10	1	50
			18	50

Ice Cream				
Vanilla	𝍸 𝍸 𝍸 𝍸 𝍸 𝍸	30	4	50
Neapolitan	𝍸 𝍸	10	2	-
Parfaits	𝍸 𝍸 𝍸	15	4	50
Orange Ice	𝍸 𝍸	10	1	50
			12	50

Special Meals		
Bar Lunches 105 à 35-	36	75
35 Dinners à 30c	105	00
"Washington Rubber Co."		

O.K.

HOTEL TACOMA

Steward's Department

Storeroom Issues..............................190...

KITCHEN

Oysters		
Clams		
Dungeness Crabs		
Fish		
Loins		
Ribs		
Veal		
Lamb		
Mutton		
Pork		
Miscellaneous Meat		
Spring Chickens		
Hens		
Miscellaneous Poultry		
Vegetables, Fresh		
" Canned		
Potatoes		
Ham		
Bacon		
Eggs		
Butter		
Milk		
Flour		
Olive Oil		
Sardines		
Caviar		
Sundries		
....		
TOTAL - -		

DINING ROOM

Olive Oil		
Sugar		
Sauces		
Sundries		
TOTAL - -		

PANTRY

Relishes		
Salads		
Cereals		
Coffee		
Tea		
Milk		
Cream		
Chocolate		
Preserves		
Fruit		
Cheese		
Butter		
Sundries		
TOTAL - -		

BAKE SHOP

Milk		
Cream		
" Whipping		
Butter		
Sugar		
Fruit, Fresh		
" Canned		
Eggs		
Extracts		
Flour, Hard Wheat		
" Soft		
" Miscellaneous		
Sundries		
TOTAL - -		
Issues, Kitchen		
" Pantry		
" Bake Shop		
" Dining Hall		
" Helps' Hall		
" Coal and Charcoal		
TOTAL ISSUES -		

HOTEL TACOMA

Baker's Report..190.....

ISSUES

FLOUR: H. W.		
Pastry		
Graham		
Rye		
Mis.		
Rice		
Sago		
Tapioca		
SUGAR: Granul		
Pastry		
Brown		
Milk—Gal		
Cream—Gal		
Whipping Cream		
Butter		
Eggs		
....		
Extracts		
Lard		
Chocolate		
Yeast		
Baking Powder		
Almond Paste		
FRUIT: Fresh		
....		
Canned		
Glaced		
Raisins		
Currants		
Citron		
Salt		
Rock Salt		
WINE ROOM ISSUES		
....		
....		
SUNDRIES		
....		
....		

PRODUCTION

ROLLS: Breakfast		
Dinner		
Special		
BREAD: Toast		
Lunch		
French		
Graham		
Rye		
PIES:		
....		
....		
....		
....		
Baked Apples		
Apple Dumpling		
Eclairs		
Charlotte Russe		
Shortcake		
Wine Jelly		
Cup Custard		
Macaroons		
Pound Cake		
Fruit Cake		
Lady Fingers		
PUDDINGS:		
....		
....		
....		
OTHER PASTRY		
....		
....		
....		
....		
ICE CREAM AND ICES		
....		
....		

Etiquette of the Lunch Room.

From the Chicago *Daily News.*

"The dairy lunch rooms have a code of etiquette of their own," said a patron of one of those establishments recently, while engaged in trying to keep the sleeve of his overcoat out of a bowl of soup while reaching over it for his coffee. The soup, coffee and the better part of a sandwich occupied places on a tablet attached to the right side of the chair in which he was seated.

"I have been eating two and sometimes three meals a day in dairy lunch rooms for several years," he continued. "That means that I seldom, if ever, take off my hat while eating and during the winter months I never bother about removing my overcoat. There are hundreds of men who are doing the same thing in Chicago—men who have become so accustomed to eating with their hats and overcoats on that it seems to be entirely proper and civilized.

"Two classes of men patronize dairy lunch rooms with regularity. One class does it to save time, the other to save money. Those to whom time is the chief consideration, of course, never have paused to remove hat or overcoat. There are several circumstances, however, that have conspired to make the removal of overcoats in dairy lunch rooms a violation of a strict rule of this peculiar etiquette. This rule applies only during the rush hours. In the first place, it is a difficult task to remove an overcoat in the average dairy lunch room without knocking food from somebody's hands or from the tablet of someone's chair. In the second place, no accommodation is provided for the coat except to place it on a chair and sit on it. The difficulty in finding a vacant chair, after obtaining an armload of food at the counter during rush hours some time ago caused the introduction of a custom of reserving chairs with overcoats or hats before going to the counter.

Hardly had the practice been begun, however, when there appeared one day on the walls of one lunch room placards bearing this message: 'Please do not reserve chairs with wearing apparel during rush hours. Observance of this request will aid us in serving you and thus be better for us both.' Other lunch room owners soon followed suit. Such is the code."

Have your signs advertising
SPECIALTIES FOR TO-DAY
Neatly printed and CLEAN.

McHowie's Sheet for Checking the Orders Against the Issues.

Illustration showing section of a checking sheet designed by John McF. Howie, of Cleveland. (*Article reproduced in condensed form from The Hotel Monthly of October, 1909*):

Mr. Howie writes: "My sheet is in no way different from Mr. Stein's, except that the totals are reached at a glance. The price of each portion is also shown on the sheet. This also facilitates matters. The size of the sheet makes no difference, as this can be regulated to suit conditions."

* * *

Mr. Howie's sheet measures 21½ by 16½ inches. The illustration herewith shows only a quarter of the sheet, in reduced facsimile. The figures along the top columns indicate number of portions, these marked off similar to Mr. Stein's, with four strokes and a diagonal stroke for each five, the top of column figures showing at a glance how many portions sold.

* * *

In addition to the articles printed herewith the following are also given place in the list, the different items bunched as paragraphed, each item having a line for itself, of course, and there is space between each bunch of items for writing in names of foods in season.

SANDWICH—Ham, Cheese, Toasted Cheese, Mince Chicken, Chicken, Roast Beef, Tongue, Club House, Lettuce, Mayonnaise.

EGGS—Fried, Boiled, Scrambled, Poached, Plain Omelet, Ham Omelet.

COLD MEAT—Ham, Roast Beef, Chicken, Tongue.

SALADS—Potato, Lettuce, Chicken.

VEGETABLE—Potato, Rice, Rice with Cream, French Fried, Sweet Potatoes, Stewed Tomatoes, Squash, Beets, Wax Beans, String Beans, Lima Beans, Kidney Beans.

VEGETABLES—Cauliflower, Spinach, Parsnips, Onions, Turnips, Carrots and Peas, Succotash, Green Peas, Asparagus, Potatoes, new, Potatoes, boiled.

PUDDING.

PIES—Apple, Pumpkin, Mince, Cherry, Berry, Lemon, Custard.

FRUITS—Prunes, Apple Sauce, Orange, Grape Fruit half, Grape Fruit whole, Strawberries.

ICE CREAM.

CAKES—Cream Puffs, Eclairs, Tartlets, Crullers, Cake, Pastry, Shortcake.

BREAD—White, Boston Brown, Rolls, Corn Bread, Wheat Cakes, Waffles.

Toast, Milk Toast, Half and Half, Oatmeal, Force, Grapenuts, Elijah Manna.

Pot Tea, Pot Coffee, Cup Coffee, Milk, Malted Milk, Chocolate, Iced Tea, Iced Coffee, Grape Juice.

Article	5	10	15	20	25	30	35	40	45	50	55	60	65	70	75	80	85	90	95	100	105	110	115	120	125	130	135	140	145	150	155	160	165	170	No. Port.	Price Port.	Total Amount
OYSTERS—Blue Points																																					
Cocktail																																					
Stew																																					
Fry																																					
Pan Roast																																					
SOUP—Tomato Cup																																					
Tomato Plate																																					
Cup																																					
Plate																																					
RELISHES—Radishes																																					
Sliced Tomato																																					
Sliced Cucumber																																					
Pickles																																					
Cold Slaw																																					
Pickled Beets																																					
Celery																																					
Green Onions																																					
Radishes																																					
FISH																																					
MEATS—Roast Beef																																					
Beef Sandwich																																					
Veal Cutlet																																					
Lamb Chops																																					
Small Steak																																					
Corned Beef Hash																																					
" " with Egg																																					
Ham or Bacon and Eggs																																					
Baked Beans																																					

JOHN MCF. HOWIE'S SHEET FOR CHECKING ORDERS AGAINST THE ISSUES.

The Cafeteria Business.

A young man employed in a cafeteria in Chicago, speaking the other day with the editor of THE HOTEL MONTHLY regarding the profits of a business of this kind when managed in a way to get the maximum service from the employes, said:

"In the place where I am we feed an average of 1,200 a day. The entrance to the dining room is thru a sort of hallway that runs around the service counter, the first section of which is devoted to a steam table for meats and hot entrees; the second section is devoted to breads, cakes, tea and coffee urns, chocolate, milk, butter, and such like. The third and last section is devoted to pies, puddings, baked apples, sweet sauces and desserts, salads, and relishes of various kinds. At the far end of this section stands the checker. When the patron enters the place he provides himself with a tray, knife, fork, spoon, plate and napkin, and as he passes along selects what he wants.

"The meats, etc., are dished up to him. Other things on the shelves he helps himself to. He can post himself as to prices from bulletin boards, which tell in large letters and figures the prices of all that is on sale. The prices are very low, thus: A small steak or a meat entree averages about 10 cents; soup, 5 cents; salad, 5 cents; pie, 5 cents; pudding ranges from 3 cents to 6 cents; cake, 5 cents; rolls, a penny a piece; bread, a penny a slice; butter, a penny a pat; coffeecake and gingerbread, 2 cents; corn bread, a penny a square.

"When the checker has inventoried the tray she punches the amount on a check which the diner carries. The party then goes to a seat in the dining room, and when he has finished his meal passes out thru another runway, where he pays to the cashier the amount punched on the check.

"As to determining the amount of profit from the different goods, it is a very simple process. For instance, in making pies: Say we are making cherry pie, which is the highest priced for material, the cherries costing the neighborhood of $1 a can. One can is sufficient for the making of eight pies. We cut the pies into six pieces, at 5 cents the piece. That is 30 cents a pie at retail, or $2.40 for the eight pies. To make this pie we will estimate that the cherries cost $1, sugar, 15 cents; dough, 25 cents; labor, 25 cents; other expenses (proportionate for fixed charges), 25 cents; total, $1.70, which would leave 70 cents profit on the eight pies, or less than 10 cents a pie profit.

"But, if we take apple pie; the can of apples might not cost more than 50 cents, which would reduce the cost of the pies to $1.20, and gives 100 per cent profit.

"In making a strawberry pudding, we will say a pan of it will cut up into forty orders, to sell at 5 cents an order, netting $2 for the pan. To make this, the estimating is somewhat after this order: One pint of egg whites (equal to ten eggs), 15 cents; 1½ lbs. sugar, 8 cents; 6 qts. strawberries, 60 cents; 2 oz. gelatine, 5 cents; labor, etc., 25 cents; other expenses, under head of fixed charges, 25 cents; total, $1.38. Now, if the proprietor thought there was not enough margin of profit at 5 cents an order, the pudding would very soon be bulletined at 6 cents an order, which would give enough gain to make the sale of this pudding profitable.

"For the fixed charges referred to there is to be covered rent, light, heat, wages for all employees other than cooks, music, wear and tear, and many other incidentals.

"In this place, which, I believe, is one of the best managed in Chicago, the steam table is continuously replenished from the kitchen. This keeps everything fresh and steaming hot all the time. The pastry goods are made fresh continuously. Wagons with rubber-tired wheels are used to bring foods from the kitchen to the steam table and display shelves, and wagons are also used to collect dirty dishes from the dining-room tables and wheel back to the dishwashing department. There are no waiters. There is no noise. Everything moves like clockwork.

"You would be surprised how little stock we carry. We get in enough meat only for a day at a time; flour only enough for about two days. About the most stock we keep is canned goods. Butter comes fresh every day. In fact, it is continuously getting in supplies as we need them, and not overstocking. Consequently there is very little waste of anything. Another thing I would say is that everything bought for this place is of good quality, and the propiretor is very careful to have everything prepared as clean and appetizing as it is possible to do.

"He keeps his margin of profit by working the odd penny. Thus, if a pudding at 5 cents an order does not give him sufficient margin of profit to warrant making it, that pudding is priced at 6 cents or 7 cents, as the case may be. He works it so that everything served gets a reasonable margin of profit only, and you will be surprised how quickly people find out a place of this kind and how rushed it is during meal hours. People are waiting in line at the door to get in."

Rock Island Lines Eating House System.

JOHN J. GRIER, MANAGER.

DAILY PASTRY REPORT.

Eating House at.......................Date.............190..

ARTICLE	Number Ordered	Number Made	Cost	Amount
PIES				
Apple				
Apricot				
Blueberry				
Blackberry				
Cranberry				
Cocoanut				
Currant				
Custard				
Gooseberry				
Mince				
Pumpkin				
Peach				
Raisin				
Lemon Cream				
TURNOVERS				
Apple				
Mince				
Currant				
Apple Dumplings				
CAKES				
Chocolate				
White				
Caramel				
Cocoanut				
SMALL CAKES				
Drop Cakes				
Cin. Rolls				
Jelly Rolls				
Coffee Cake				
Cookies				
Doughnuts				
Cream Puffs				
Ginger Cake				
SANDWICHES				
Ham				
Roast Beef				
Cheese				
Tongue				
BREAD				

Certified Correct.............................
PASTRY COOK OR CHEF

....
MANAGER

Eating House Bookkeeping

Bookkeeping Ideas from the Rock Island Lines System (reproduced from the HOTEL MONTHLY of November, 1908).

The system of daily reports from each house to the head office in Kansas City is not so elaborate as some other eating house systems, but is effective. The biggest job each local manager has to do, is to fill in the "Daily Stock Sheet and Earnings" statement (an illustration of which is given on pages 122 and 123). This work occupies about one hour of his time every day; but by doing it, he knows, and the head office knows, continuously, just what the house is doing, what supplies are on hand, and the amount the house is making or losing as the case may be. These sheets are made in duplicate with carbon, one sheet sent to the head office, and the other retained in the house. (See also Daily Pastry Report on page 121.)

Another important report is that of the "Daily Sales of Cigars, Tobaccos, Etc.," the form used being as illustrated on page 124.

Box Lunch on Train.

Riding on the Colorado Fast Mail of the Rock Island Railroad, west of Davenport, a waiter passed through the car and handed each passenger a card which read:

> IMPORTANT.
>
> BEAR IN MIND the fact that this train makes no stops for meals.
>
> REMEMBER that a waiter will shortly pass through this car offering for sale a clean and wholesome box lunch prepared by the DINING CAR DEPARTMENT.
>
> Price, 25 cents.

Following is an inventory of one of these lunch boxes:

2 ham sandwiches (in sealed wrappers).
1 doughnut.
1 sweet pickle.
1 currant cake.
1 apple turnover (pie).
1 piece cheese.
1 orange.
2 paper napkins.
1 quill toothpick.

A glass of milk or buttermilk was served in a sealed jar for five cents extra.

The lunch was fresh, substantial and good.

Just plain common sense has banished mongrel French from the bills of fare.

The dish of hifalutin name seldom satisfies the hearty eater.

Daily Stock Sheet and Earning Statement.

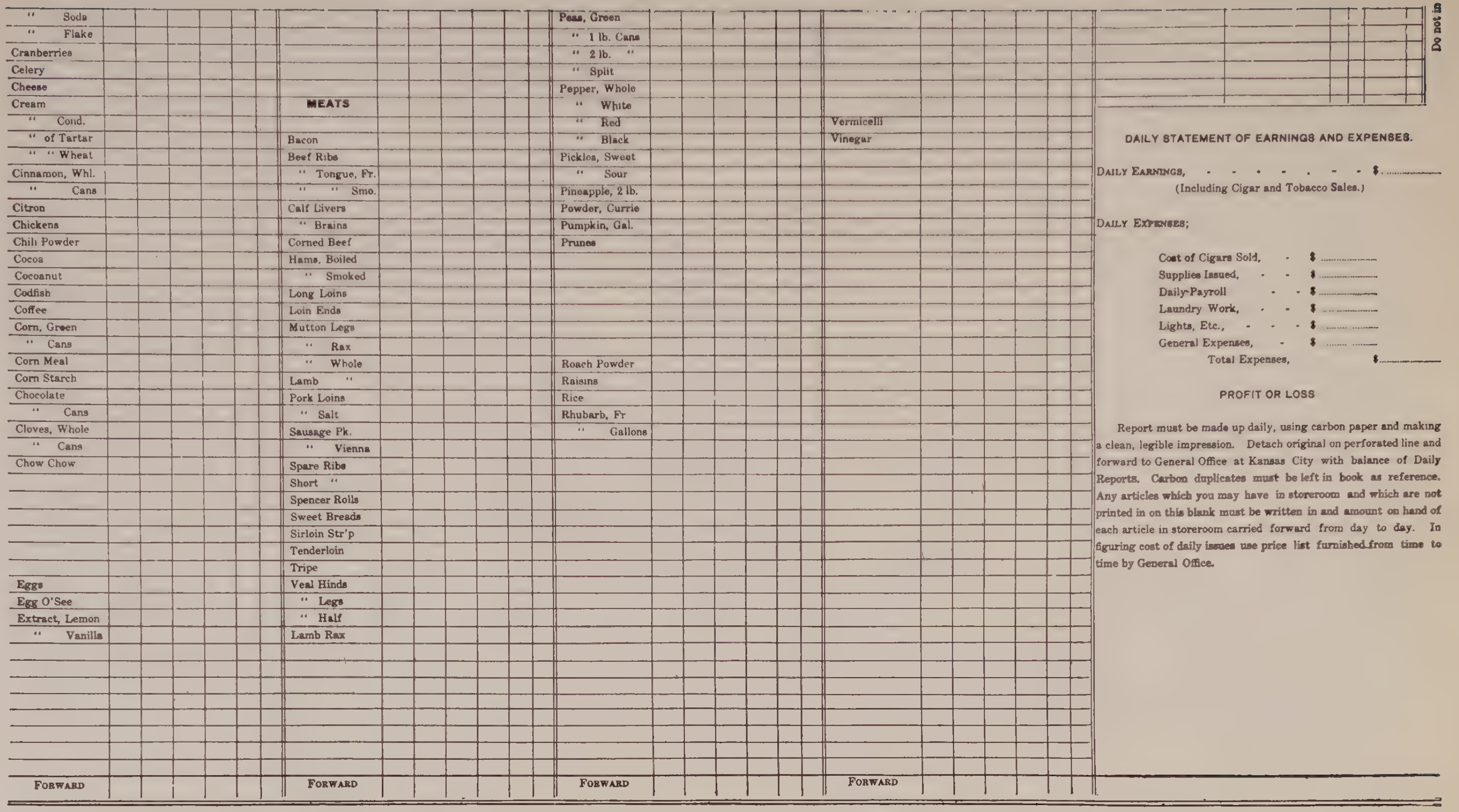
Eating House at ______ Date ______ 190__

ARTICLES	ON HAND A. M.	RECEIVED TODAY	ON HAND P. M.	ISSUED TODAY	COST	ARTICLES	ON HAND A. M.	RECEIVED TODAY	ON HAND P. M.	ISSUED TODAY	COST	ARTICLES	ON HAND A. M.	RECEIVED TODAY	ON HAND P. M.	ISSUED TODAY	COST	ARTICLES	ON HAND A. M.	RECEIVED TODAY	ON HAND P. M.	ISSUED TODAY	COST	ARTICLES	ON HAND A. M.	RECEIVED TODAY	ON HAND P. M.	ISSUED TODAY	COST
						FORWARD						FORWARD						FORWARD						FORWARD					
Allspice, Whole						Figs						Macaroni						Sugar, Gran.						**VEGETABLES**					
" Cans						Fish						Mace						" Cut Loaf											
Apples, Table						Flour, Soft						Mackerel						" Pow'd						Asparagus					
" Gals						" Hard						Marmalade						" Sea.						Beets					
" Cooking						" Graham						Matches						Sage						Cabbage					
Apricots, 3 lbs.												Milk						Salad Dressing						Carrots					
" Gals.												" Cond.						Salmon						Onions, Old					
Asparagus												Mince Meat						Salt, Table						" Spring					
Almond Paste												Molasses						" Rock						Parsnips					
Ammonia												Mops						Sapolio						Parsley					
Alcohol												Mop Handles						Sardines						Potatoes, Irish					
												Mushrooms						Sauce, L. P.						" Sweet					
						Garlic						Mustard						" Tobasco						Pumpkins					
						Grape Nuts												Sauerkraut						Rutabagas					
						Grapes												Savory						Turnips					
Baking Powder						Gelatine												Spaghetti						Lettuce					
Bananas						Ginger												Starch, Laundry											
Bark'pr's Friend						Gold Dust												Shredded Wheat											
Barley												Nutmegs						Silver Polish											
Bar Leaves																		Shrimp											
Blackberries																		Spinach, Fr											
" Gals.																		" Cans											
Beans, Green																		Soap, Soft											
" Wax																		" Laundry											
" Cans						Hominy												" Toilet											
" Navy						Honey						Oatmeal						Soda, Baking											
Beets						Horseradish						Okra						" Sal											
" Cans						Hens						Oranges						Succotash											
Brooms												Oil, Coal						Syrup											
Butter, Table												" Gaso.						Sago											
" Kitchen												Olives												TOTAL					
Blueberries												Olive Oil																	
" Gals.												Oysters																	
Brushes, Scrub						Jelly																							
Blueing																													
Bags, Paper																													
																		Tapioca											
																		Tea, Green											
																		" Black											
												Paprika.						" Ceylon											
						Lard						Parsley						Tomatoes, Fr.											
Capers						Lemons						Peaches, Fr.						" Cans											
Catsup						Lettuce						" 8 lb. cans						Toothpicks											
Cauliflower						Lobster						" Gallons						Turkeys											
Caviar						Lye						Pears, Fresh						Toilet Paper											

SUPPLIES SHIPPED OTHER HOUSES.

HOUSE AT	ARTICLE	PRICE	COST

de in Daily Expenses.



" Soda		Peas, Green	
" Flake		" 1 lb. Cans	
Cranberries		" 2 lb. "	
Celery		" Split	
Cheese		Pepper, Whole	
Cream	**MEATS**	" White	
" Cond.		" Red	Vermicelli
" of Tartar	Bacon	" Black	Vinegar
" " Wheat	Beef Ribs	Pickles, Sweet	
Cinnamon, Whl.	" Tongue, Fr.	" Sour	
" Cans	" " Smo.	Pineapple, 2 lb.	
Citron	Calf Livers	Powder, Currie	
Chickens	" Brains	Pumpkin, Gal.	
Chili Powder	Corned Beef	Prunes	
Cocoa	Hams, Boiled		
Cocoanut	" Smoked		
Codfish	Long Loins		
Coffee	Loin Ends		
Corn, Green	Mutton Legs		
" Cans	" Rax		
Corn Meal	" Whole	Roach Powder	
Corn Starch	Lamb "	Raisins	
Chocolate	Pork Loins	Rice	
" Cans	" Salt	Rhubarb, Fr	
Cloves, Whole	Sausage Pk.	" Gallons	
" Cans	" Vienna		
Chow Chow	Spare Ribs		
	Short "		
	Spencer Rolls		
	Sweet Breads		
	Sirloin Str'p		
	Tenderloin		
	Tripe		
Eggs	Veal Hinds		
Egg O'See	" Legs		
Extract, Lemon	" Half		
" Vanilla	Lamb Rax		
FORWARD	FORWARD	FORWARD	FORWARD

Do not in

DAILY STATEMENT OF EARNINGS AND EXPENSES.

DAILY EARNINGS, - - - - - - - - $..........
(Including Cigar and Tobacco Sales.)

DAILY EXPENSES;

Cost of Cigars Sold, - $..........
Supplies Issued, - - $..........
Daily Payroll - - $..........
Laundry Work, - - $..........
Lights, Etc., - - - $..........
General Expenses, - $..........
Total Expenses, $..........

PROFIT OR LOSS

Report must be made up daily, using carbon paper and making a clean, legible impression. Detach original on perforated line and forward to General Office at Kansas City with balance of Daily Reports. Carbon duplicates must be left in book as reference. Any articles which you may have in storeroom and which are not printed in on this blank must be written in and amount on hand of each article in storeroom carried forward from day to day. In figuring cost of daily issues use price list furnished from time to time by General Office.

Reproduced by permission of Rock Island Lines Eating House System, John J. Grier, manager. (Size of original sheet 15x18 inches.)

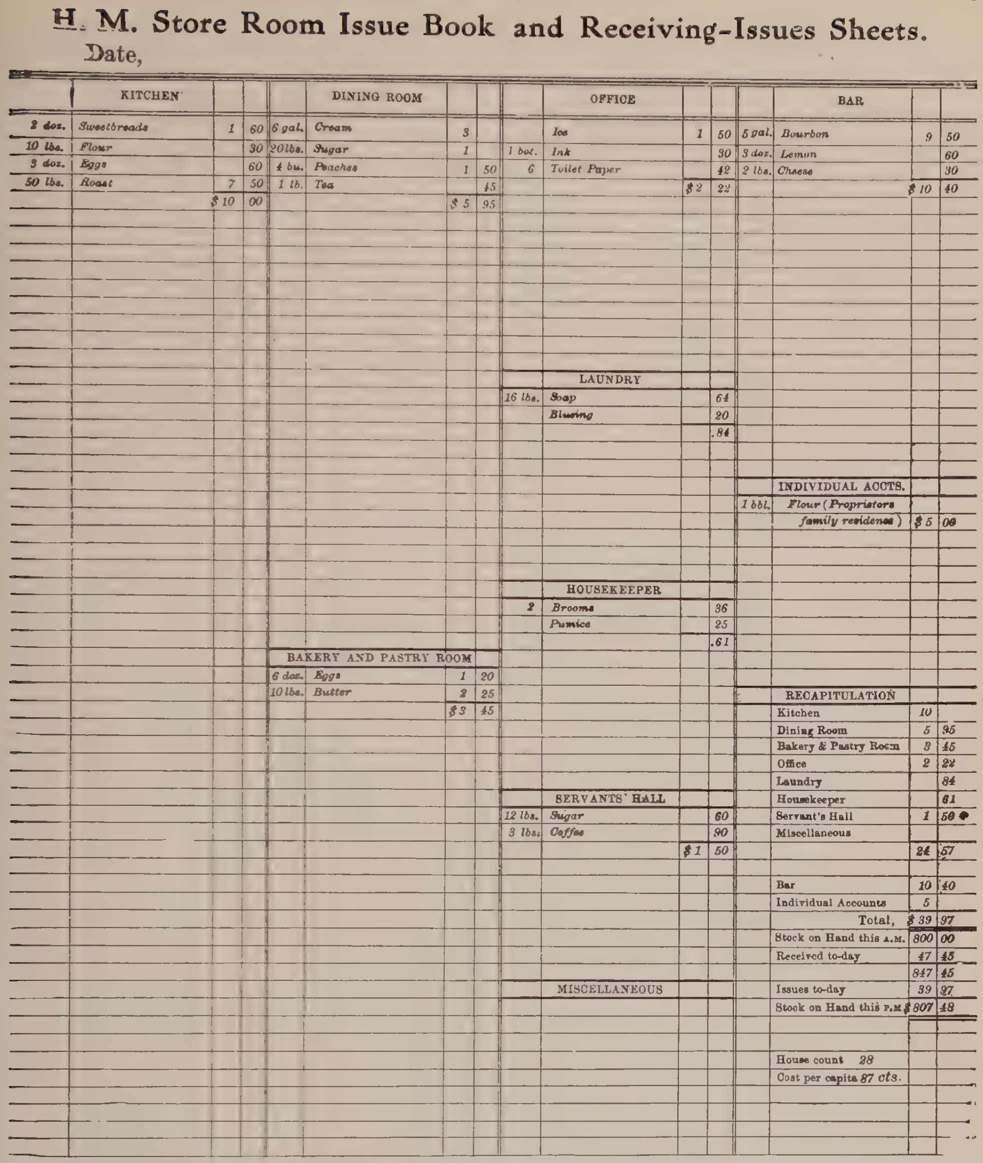
ROCK ISLAND LINES EATING HOUSE SYSTEM, JOHN J. GRIER, MANAGER.

Date...190....

Daily Sales Report of Cigars, Tobacco, Etc, at...House.

ARTICLE		Received Today	ON HAND A. M.	ON HAND P. M.	NO. SOLD	PRICE	AMOUNT
Sensible						5	
Owl						5	
Little Chancellor						5	
Henry George						5	
El Toro						5	
Little Tom						5	
Lit le Rothenberg						5	
Brown Beauty						5	
El Sidelo	Res.					5	
Tom Moore Bouquet						3–25	
Chancellor	C. E.					3–25	
Rothenberg	R.					10	
Preferencia	C. H.					10	
Don Antonio	Com.					10	
Tom Moore	A. D.					10	
American	P. C.					10	
Chancellor	P. G.					10	
El Sidelo	Lond.					10	
Wm. Penn	King					10	
Tadema	P. C.					10	
Principe	Sen.					10	
El Sidelo	Esq.					2–25	
American	Roy					2–25	
Don Antonio	G. P.					2–25	
Principe	P. B.					2–25	
Romeo y Juliet						20	
Sanchez & Haya						20	
Carolina	P.					25	
Forwarded							

ARTICLE		Received Today	ON HAND A. M.	ON HAND P. M.	NO. SOLD	PRICE	AMOUNT
Forward.d							
CHEWING TOBACCO							
Star						5	
Horse Shoe						5	
Piper Heidsick						5	
SMOKING TOBACCO							
Durham						5	
Duke s Mixture						5	
Old English						10	
Lucky Strike						10	
Tuxedo						10	
Grain						10	
Edgeworth, 2 oz.						15	
" 4 oz.						25	
CHEWING GUM							
Yucatan						5	
California Fruit						5	
Kiss Me						5	
MINERAL WATERS						25	
Appollinaris	Pints					15	
"	Splits					25	
White Rock	Pints					15	
"	Splits					25	
Manitou	Pints					15	
"	Splits					25	
Ginger Ale,	Imported					15	
"	Manitou					15	
Red Raven and Apenta						15	
Hunyadi, Janos, Drink						10	
" "	Bottle					35	
Pop and Coca Cola						5	
Quaker Beer						15	
TOTAL							



H. M. Store Room Issue Book and Receiving-Issues Sheets.

Date,

	KITCHEN		
2 doz.	Sweetbreads	1	60
10 lbs.	Flour		30
3 doz.	Eggs		60
50 lbs.	Roast	7	50
		$10	00

	DINING ROOM		
6 gal.	Cream	3	
20 lbs.	Sugar	1	
4 bu.	Peaches	1	50
1 lb.	Tea		45
		$5	95

	BAKERY AND PASTRY ROOM		
6 doz.	Eggs	1	20
10 lbs.	Butter	2	25
		$3	45

	OFFICE		
	Ice	1	50
1 bot.	Ink		30
6	Toilet Paper		42
		$2	22

	LAUNDRY		
16 lbs.	Soap		64
	Bluing		20
			.84

	HOUSEKEEPER		
2	Brooms		36
	Pumice		25
			.61

	SERVANTS' HALL		
12 lbs.	Sugar		60
3 lbs.	Coffee		90
		$1	50

	MISCELLANEOUS		

	BAR		
5 gal.	Bourbon	9	50
3 doz.	Lemon		60
2 lbs.	Cheese		30
		$10	40

	INDIVIDUAL ACCTS.		
1 bbl.	Flour (Proprietors family residence)	$5	00

RECAPITULATION		
Kitchen	10	
Dining Room	5	95
Bakery & Pastry Room	3	45
Office	2	22
Laundry		84
Housekeeper		61
Servant's Hall	1	50
Miscellaneous		
	24	57
Bar	10	40
Individual Accounts	5	
Total,	$39	97
Stock on Hand this A.M.	800	00
Received to-day	47	45
	847	45
Issues to-day	39	97
Stock on Hand this P.M.	$807	48
House count 28		
Cost per capita 87 cts.		

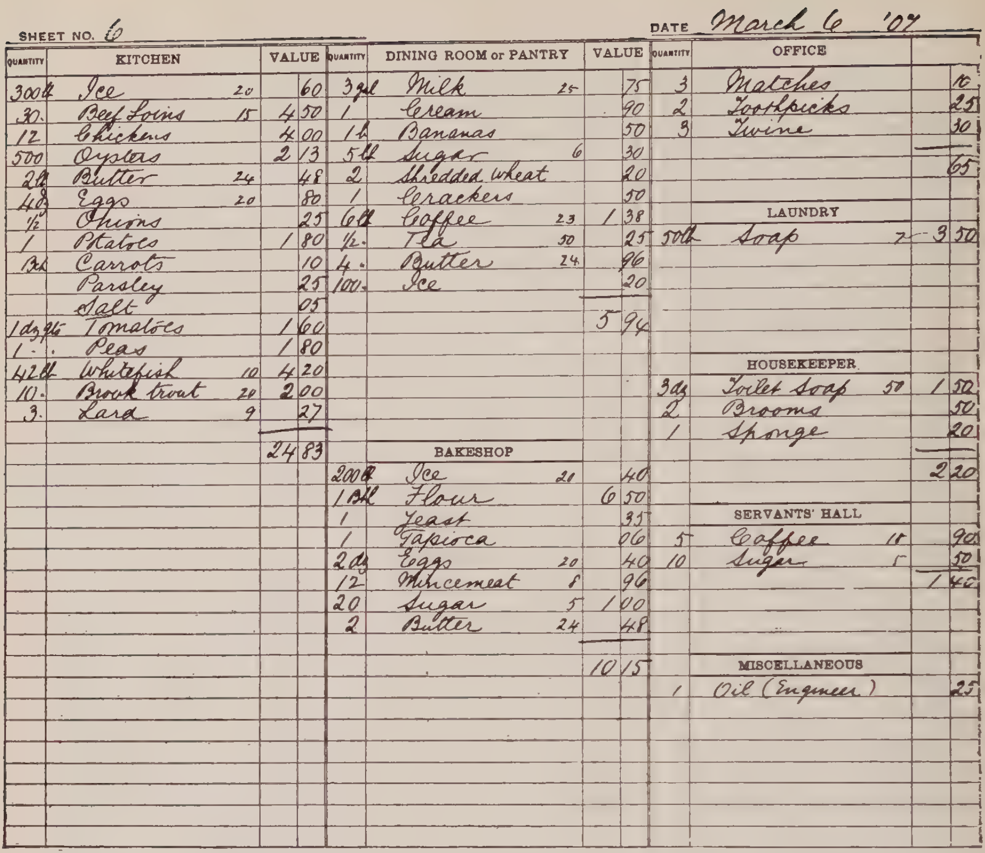
ILLUSTRATION OF THE HOTEL MONTHLY STOREROOM ISSUE BOOK. LEAF MEASURES 14X16 INCHES.

The Hotel Monthly Store-Room Issue Book is in use in hotels large and small and in restaurants and lunch rooms thruout the United States. It affords the most simple and the easiest method of obtaining the cost per capita, and gives approximate inventory figures of the Store-Room every day, for comparison and verification when actual inventory is taken; in this way bringing to the notice of the proprietor any leak of supplies there may be in the Store-Room.

The illustration gives an idea of how the book is kept. Issues are made daily, from requisition, to the different departments. The illustration shows for this day: Issues to kitchen, $10; to dining room (or pantry), $5.95; to bakery, $3.45; office, $2.22; laundry, 84 cents; housekeeper, 61 cents; servants' hall, $1.50. A total of $24.57 worth of supplies issued this day, from which the per capita figures are derived.

The House Count is shown to be 28. Divide this into $24.57 and the result shows the per capita cost to be 87 cents.

If count is made of checks in restaurant or lunch room the number divided into the issues figures, shows the average cost per check.



SHEET NO. 6

DATE March 6 '07

QUANTITY	KITCHEN		VALUE	
300℔	Ice	20		60
30.	Beef Loins	15	4	50
12	Chickens		4	00
500	Oysters		2	13
2℔	Butter	24		48
4dz	Eggs	20		80
½	Onions			25
1	Potatoes		1	80
Bch	Carrots			10
	Parsley			25
	Salt			05
1dz 96	Tomatoes		1	60
1 .	Peas		1	80
42℔	Whitefish	10	4	20
10.	Brook trout	20	2	00
3.	Lard	9		27
			24	83

QUANTITY	DINING ROOM or PANTRY		VALUE	
3 gal	Milk	25		75
1	Cream			90
1 b	Bananas			50
5℔	Sugar	6		30
2	Shredded wheat			20
1	Crackers			50
6℔	Coffee	23	1	38
½.	Tea	50		25
4.	Butter	24		96
100.	Ice			20
			5	94

QUANTITY	BAKESHOP		VALUE	
200℔	Ice	20		40
1 Bbl	Flour		6	50
1	Yeast			35
1	Tapioca			06
2 dz	Eggs	20		40
12	Mincemeat	8		96
20	Sugar	5	1	00
2	Butter	24		48
			10	15

QUANTITY	OFFICE			
3	Matches			10
2	Toothpicks			25
3	Twine			30
				65

QUANTITY	LAUNDRY			
50℔	Soap	7	3	50

QUANTITY	HOUSEKEEPER			
3 dz	Toilet Soap	50	1	50
2	Brooms			50
1	Sponge			20
			2	20

QUANTITY	SERVANTS' HALL			
5	Coffee	18		90
10	Sugar	5		50
			1	40

QUANTITY	MISCELLANEOUS			
1	Oil (Engineer)			25

THE HOTEL MONTHLY STORE-ROOM RECEIVING-ISSUES SHEET (ILLUSTRATION A.)

An ordinary two-column journal is used for Receiving Book. Into this is copied the invoices. The total of these are shown in the illustration to be $47.45.

[There are entries under Recapitulation: Bar, $10.45; and Individual Accounts, $5. These charges on the Issue Book do not get into the per capita figures, for the reason that Issues to Bar are separate from the House Accounts; and Individual Accounts may mean issues to proprietor's family residence, or sales to outside parties.]

The total of the Issues, it will be seen, is $39.97. . . The stock on hand figures this morning are given as $800; received today, $47.45; making a total of $847.45. The issues today are $39.97. Subtract this from $847.45 and the resulting figures, $807.48, are approximately the store-room inventory figures this evening.

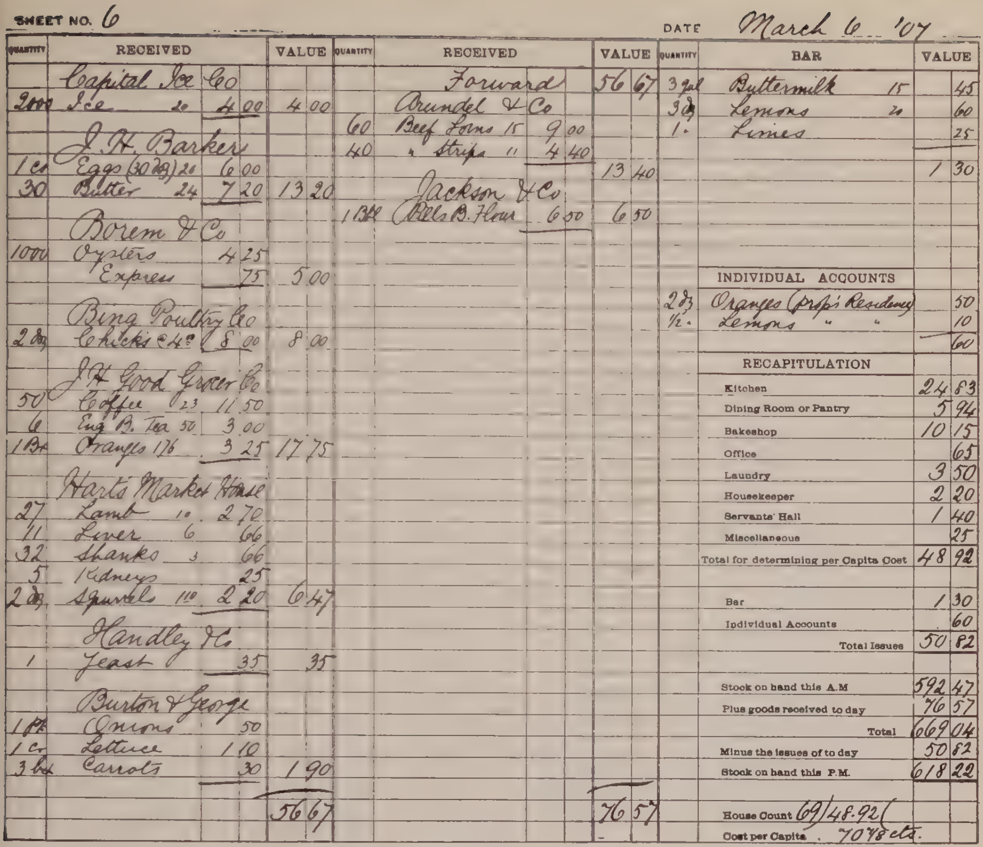
This book is carried in stock by THE HOTEL Monthly, Chicago, and a sample leaf can be obtained by writing for it.

* * *

The Hotel Monthly Store-Room Receiving-Issues Sheet, the face and reverse sides of which are herewith illustrated, was designed by THE HOTEL MONTHLY for use of the medium-sized and small hotels, and for restaurants and lunch rooms.

The entries on one side of the sheet (see illustration A) are all of Issues; as will be noted, under heads of KITCHEN, DINING ROOM or PANTRY, BAKE SHOP, OFFICE, LAUNDRY, HOUSEKEEPER, SERVANTS' HALL and MISCELLANEOUS, and represent GOODS ISSUED FROM THE STORE ROOM UPON REQUISITION FROM THE DIFFERENT DEPARTMENTS.

On the other side of the sheet (see illustration B) is a RECAPITULATION of these issues, showing the sum total; and these are the figures from which the country hotel (American plan) customarily obtains its per capita figures. Thus, by noting the Recapitulation, the sum total, as shown in the illustration, is $48.92. The entry at the foot of the Recapitulation department shows the house count to be 69, and this sum, divided into $48.92, indicates the cost per capita to be



SHEET NO. 6

DATE March 6 '07

QUANTITY	RECEIVED			VALUE	
	Capital Ice Co				
200	Ice 20	4	00	4	00
	J. H. Barker				
1 Cs	Eggs (30 doz) 20	6	00		
30	Butter 24	7	20	13	20
	Borem & Co				
1000	Oysters	4	25		
	Express		75	5	00
	Bing Poultry Co				
2 doz	Chicks @ 4º	8	00	8	00
	J. H. Good Grocer Co				
50	Coffee 23	11	50		
6	Eng. B. Tea 50	3	00		
1 Bx	Oranges 176	3	25	17	75
	Hart's Market House				
27	Lamb 10	2	70		
11	Liver 6		66		
32	Shanks 3		66		
5	Kidneys		25		
2 doz	Squirrels 110	2	20	6	47
	Handley & Co				
1	Yeast		35		35
	Burton & George				
1 Pk	Onions		50		
1 Cr	Lettuce	1	10		
3 bx	Carrots		30	1	90
				56	67

QUANTITY	RECEIVED			VALUE	
	Forward			56	67
	Arundel & Co				
60	Beef Loins 15	9	00		
40	" Strips 11	4	40		
				13	40
	Jackson & Co				
1 Bbl	Bbls B. Flour	6	50	6	50
				76	57

QUANTITY	BAR	VALUE	
3 gal	Buttermilk 15		45
3 doz	Lemons 20		60
1 .	Limes		25
		1	30
	INDIVIDUAL ACCOUNTS		
2 doz	Oranges (Prop's Residence)		50
½ .	Lemons " "		10
			60
	RECAPITULATION		
	Kitchen	24	83
	Dining Room or Pantry	5	94
	Bakeshop	10	15
	Office		65
	Laundry	3	50
	Housekeeper	2	20
	Servants' Hall	1	40
	Miscellaneous		25
	Total for determining per Capita Cost	48	92
	Bar	1	30
	Individual Accounts		60
	Total Issues	50	82
	Stock on hand this A.M	592	47
	Plus goods received to day	76	57
	Total	669	04
	Minus the issues of to day	50	82
	Stock on hand this P.M.	618	22
	House Count 69)48.92(		
	Cost per Capita . 7078 cts.		

THE HOTEL MONTHLY STORE-ROOM RECEIVING-ISSUES SHEET (ILLUSTRATION B.)

70⅞ cents; which means that the feeding of each guest for, approximately, three meals, costs, in raw materials, 70⅞ cents.

* * *

In using the sheet for restaurant or lunch room purposes the Number of Meals Served (or Number of Checks) is divided into the Cost of Issues, and shows the average cost per meal or per check, as the case may be.

* * *

The sheet (illustration B) shows a copy of the invoices of Goods Received this day, which, in the illustration, shows an aggregate value of $76.57. These figures are of value in determining the value of Stock on Hand from day to day. Thus, we note the Stock on Hand this A. M. to be $592.47. The Goods Received today, $76.57 added to the Stock on Hand this A. M., shows a total of $669.04. Then, deducting the Total Issues, $50.82, shows the Stock on Hand in the evening to be $618.22.

These last figures appear on the next day's sheet as Stock on Hand this A. M.

The entries under head of BAR and INDIVIDUAL ACCOUNTS above the Recapitulation are not customarily considered in the per capita.

In the majority of hotels the "per capita" means also, THE FEEDING OF THE HELP, for it is not often that a separate kitchen is provided for this purpose.

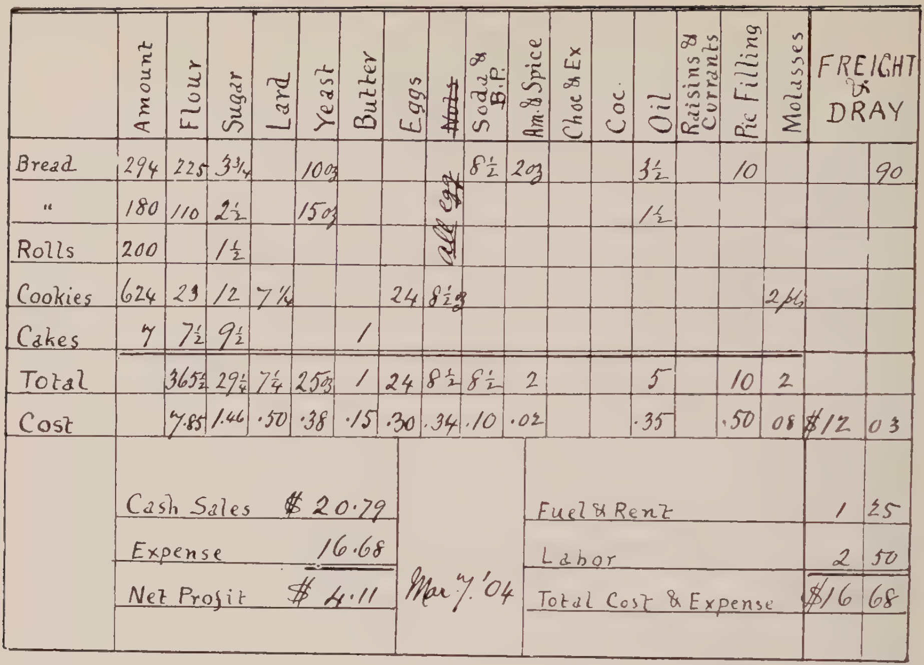
The sheets (carried in stock ready made, by THE HOTEL MONTHLY, Chicago) measure ten by fourteen inches and can be used either loosely or in a binder.

* * *

A special binder is provided with thumb index for thirty-one days (a sheet for each day), so that any sheet of a month can be referred to on the instant; and at the end of the month the sheets can be taken out and fastened together with metal clips, and kept in book form month by month. One binder will last many years.

A sample leaf will be sent to any hotel, restaurant or lunch room proprietor who may ask to see it.

Be sparing of spices. A very little in the condiment line goes a long ways with the rational eater.



	Amount	Flour	Sugar	Lard	Yeast	Butter	Eggs	~~Nuts~~	Soda & B.P.	Am. & Spice	Choc & Ex	Coc.	Oil	Raisins & Currants	Pie Filling	Molasses	FREIGHT & DRAY	
Bread	294	225	3¼		10oz			all egg	8½	2oz			3½		10			90
"	180	110	2½		15oz								1½					
Rolls	200		1½															
Cookies	624	23	12	7¼			24	8½z								2pts		
Cakes	7	7½	9½			1												
Total		365½	29¼	7¼	25oz	1	24	8½	8½	2			5		10	2		
Cost		7.85	1.46	.50	.38	.15	.30	.34	.10	.02			.35		.50	08	$12	03

Cash Sales	$ 20.79	Mar 7. '04	Fuel & Rent	1	25
Expense	16.68		Labor	2	50
Net Profit	$ 4.11		Total Cost & Expense	$16	68

Keeping Accounts in Small Bakeries.

I clip from *The Baker's Helper* (which I consider one of the best, if not the best, periodical published for bakers' use) the following:

"* * * For a long time I felt the need of some system to determine just what each batch of bread or cakes cost me, so that when the day's work was done I could tell the amount of goods produced, and also tell the exact cost of the materials used. Adding to this the rent, fuel, labor and cost of keeping a horse, I could have the total expense. Deducting this from the cash sales I would have the net profit. On January 1st, this year, I drew up and had printed the sheet enclosed (sheet measures 6x8 inches), which I find does very well for a small shop like mine. I also send one of these sheets with the figures written in, so as to show more readily just how it is used.

"If I want the number of loaves baked in a week or month, it is very easy to determine that by a little simple addition. The same with all other goods, and also with expenses and profits. I have learned to look out for the little things; hence I look after each day, and I know the month will come O. K.

"As all materials used in a bakery are either weighed or measured, it is very easy to keep this account. The sheet is left in the shop, and is handed to me when the day's baking is done. I then look over it for mistakes, and foot up each item and figure the cost on the materials used. I have no trouble to get the men in the shop to keep this sheet.

"I also find this a good way to test flour, as I can very easily tell which kind produces the greatest number of loaves. I have never tried any other plan, and will use this till I find something better. To make this sheet a success (and I might say to make the business a success), unless you do your own baking, you will have to put in much of your time in the shop and watch things closely so you can detect an error at once. Keep a good pair of scales, and see that they are used. Allow no guess work."

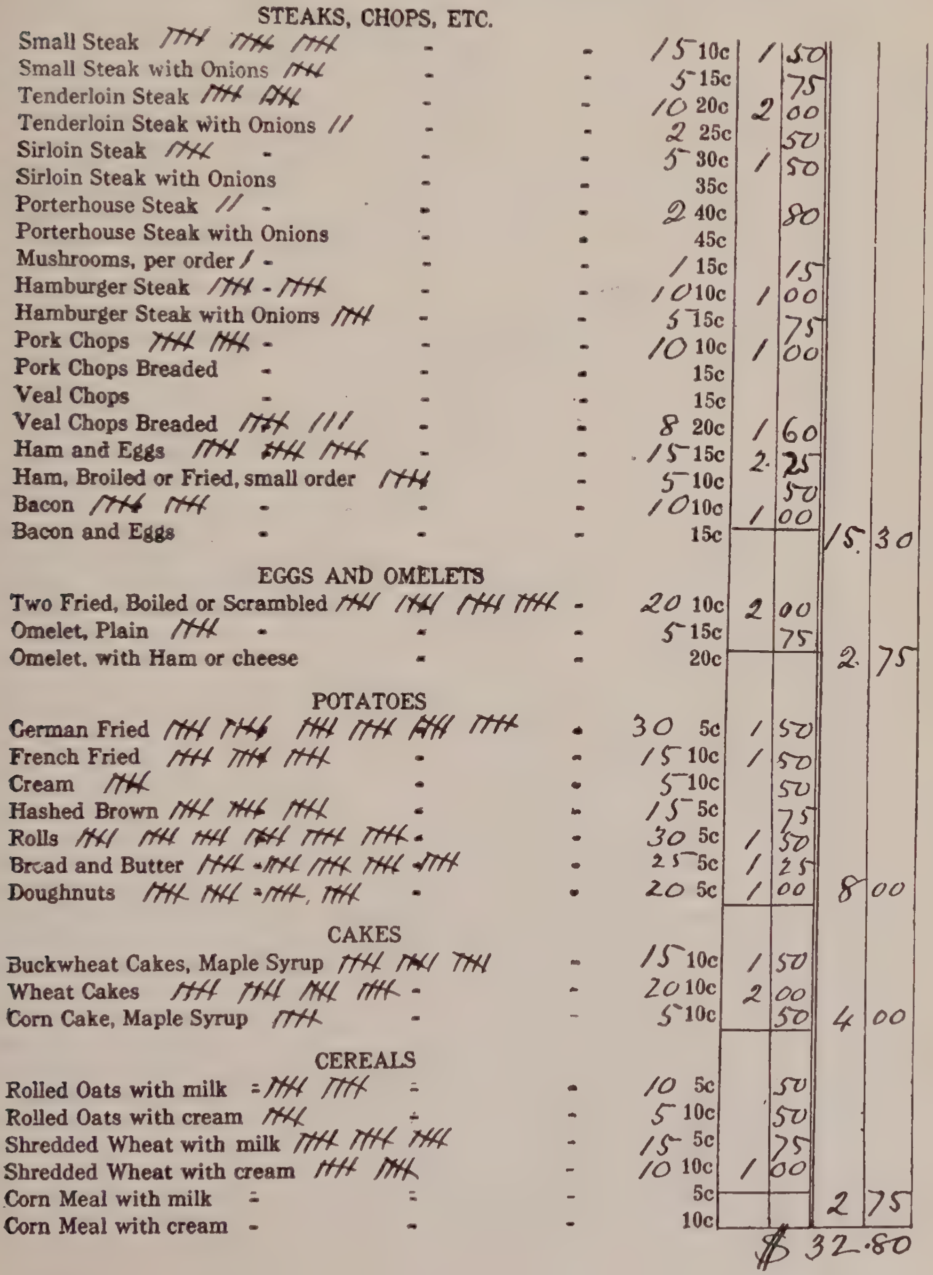
Minneapolis correspondent HOTEL MONTHLY, February, 1910: R. R. McLaughlin has introduced a novelty in lunch counter service. Instead of the long counter, he has four-seat tables built to counter height, with stools instead of chairs, the tables ranged along the wall. The patrons are served from a carving stand. Each is his own waiter. They read a bill of fare back of the carver and the pantry shelves, see what they want, ask for it, receive it, pay for it, and take to the table.

Don't be a slave to the conventions. Get out of the rut. Give your own ideas a show. They may be an improvement over those you have been copying.

To Keep Close Tab on the Sales.

Lunch room proprietors who would keep a check on sales of the different articles will find the following a simple and effective method. Have a printed bill of fare, as shown in the accompanying illustration, and check off opposite each item every order served of each particular item. At close of dav, count the orders in bunches of five, total and price them as shown in the illustration.

The most effective way to operate this check is for the patron to write his order; or the waiter or waitress write it for him; the cashier keep the paid checks together, and check off on the bill of fare the orders one by one as written on the checks. Or, give each patron a separate bill of fare, which can be on inexpensive paper, and let him, or the waiter, check off just what he orders, this to save writing it out, and the transcript and count can be made as before. This idea is adapted from the method used by Fred W. Stein of Tacoma, illustrated on page 113.



STEAKS, CHOPS, ETC.							
Small Steak	𝍸 𝍸 𝍸	15	10c	1	50		
Small Steak with Onions	𝍸	5	15c		75		
Tenderloin Steak	𝍸 𝍸	10	20c	2	00		
Tenderloin Steak with Onions	𝍷𝍷	2	25c		50		
Sirloin Steak	𝍸	5	30c	1	50		
Sirloin Steak with Onions			35c				
Porterhouse Steak	𝍷𝍷	2	40c		80		
Porterhouse Steak with Onions			45c				
Mushrooms, per order	𝍷	1	15c		15		
Hamburger Steak	𝍸 𝍸	10	10c	1	00		
Hamburger Steak with Onions	𝍸	5	15c		75		
Pork Chops	𝍸 𝍸	10	10c	1	00		
Pork Chops Breaded			15c				
Veal Chops			15c				
Veal Chops Breaded	𝍸 𝍷𝍷𝍷	8	20c	1	60		
Ham and Eggs	𝍸 𝍸 𝍸	15	15c	2	25		
Ham, Broiled or Fried, small order	𝍸	5	10c		50		
Bacon	𝍸 𝍸	10	10c	1	00		
Bacon and Eggs			15c			15	30
EGGS AND OMELETS							
Two Fried, Boiled or Scrambled	𝍸 𝍸 𝍸 𝍸	20	10c	2	00		
Omelet, Plain	𝍸	5	15c		75		
Omelet, with Ham or cheese			20c			2	75
POTATOES							
German Fried	𝍸 𝍸 𝍸 𝍸 𝍸 𝍸	30	5c	1	50		
French Fried	𝍸 𝍸 𝍸	15	10c	1	50		
Cream	𝍸	5	10c		50		
Hashed Brown	𝍸 𝍸 𝍸	15	5c		75		
Rolls	𝍸 𝍸 𝍸 𝍸 𝍸 𝍸	30	5c	1	50		
Bread and Butter	𝍸 𝍸 𝍸 𝍸 𝍸	25	5c	1	25		
Doughnuts	𝍸 𝍸 𝍸 𝍸	20	5c	1	00	8	00
CAKES							
Buckwheat Cakes, Maple Syrup	𝍸 𝍸 𝍸	15	10c	1	50		
Wheat Cakes	𝍸 𝍸 𝍸 𝍸	20	10c	2	00		
Corn Cake, Maple Syrup	𝍸	5	10c		50	4	00
CEREALS							
Rolled Oats with milk	𝍸 𝍸	10	5c		50		
Rolled Oats with cream	𝍸	5	10c		50		
Shredded Wheat with milk	𝍸 𝍸 𝍸	15	5c		75		
Shredded Wheat with cream	𝍸 𝍸	10	10c	1	00		
Corn Meal with milk			5c				
Corn Meal with cream			10c			2	75
						$32.80	

Unique Lunch Room Accounting System

J. A. Armour, of the Charles Weeghman system of lunch rooms in Chicago, talked interestingly the other day when interviewed by The Hotel Monthly regarding the lunch room business as operated by Mr. Weeghman. ''We have three places,'' he said, ''one at 14 West Van Buren, another at 99 Madison street, and a third at 118 West Randolph street, and we are about to open some more. The bulk of the cooking is done in one central place, and the general storeroom is also located in this central house. From it deliveries are made four times a day by wagon to the branch houses, and the supplies in each establishment are as fresh and appetizing as it is possible to have them under the conditions. We carry but little stock. Every night we check up what is on hand and make out a want list for the next day. I am on the market very early in the morning, about 6:30 usually, and get the first pick. We carry but very little stock, buy from day to day as we need it, pay cash for everything, and sell for cash. Our places are kept open day and night, all the time. They are never closed. They are furnished neatly and great care is taken to have them always clean.

''As foods are sold at a low price, the margin of profit between cost and selling price is small, and we have to operate economically, that is, without frills of service. We have no high-priced cooks, for the reason that only plain, simple cooking is demanded. We have no waiters, for each patron waits on himself. We have no printed bills of fare. The food is bulletined in large letters so that all may read. And there are no tips. The bill of fare is in letters one inch tall on boards thirty inches tall. The list is practically the same from day to day, the only changes being for foods in season and for specials. The specials are made particularly prominent by being printed also on separate cards placed about the room. The prices remain the same. We make our portions to fit the prices, rather than the price to fit the portion, as some lunch rooms do that split the nickel.

''Our soups sell for five cents; and they are good soups; perhaps with not quite so much beef stock as would be in the clear soups of high-priced restaurants; but when it comes to the vegetable soups, they are just as good. Our stews and entrees are as simple as they can be made, and as nourishing. The only difference between our goods and those of higher-priced restaurants is that we do not put a lot of fancy work and ingredients into them; but we make them look as appetizing as possible for the prices charged. We buy all our pies, but expect soon to put in a bakeshop of our own.

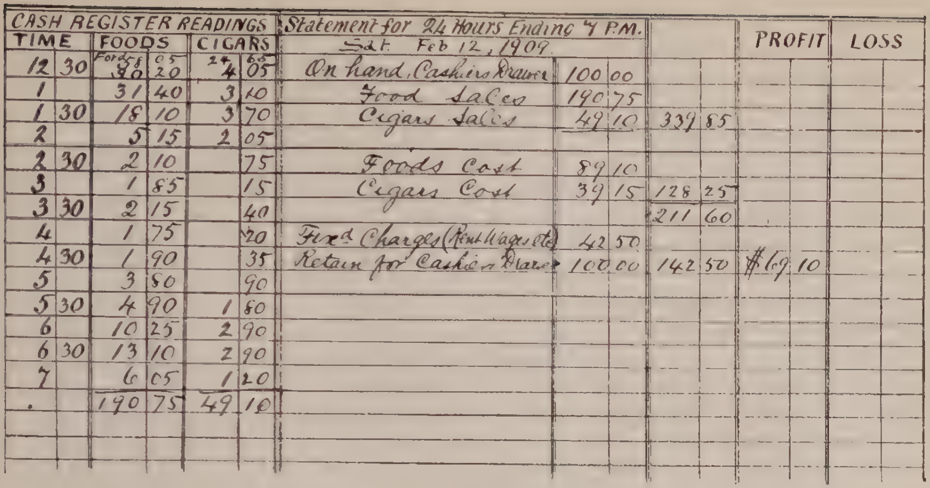
''We never serve old or left-over foods. The surplus left over at close of day is mostly sold at night, and what is left over of the night's business is given away to the poor at 5 o'clock in the morning. So that every day we start with all fresh goods.

''We use the seats with the arm tablet for holding the tray on, and our patrons seem to like this combination chair-table. The patronage is of course democratic, but you would be surprised how many well-to-do people eat in the Weeghman places.

''Our checking system is very simple. We have tickets printed in a sort of coupon style with eight spaces, each space of five-cent value; the highest amount forty cents. A check, consecutively numbered, is given by a door boy to each patron as he enters, and when the patron selects his food the attendant punches on his check the amount he takes. If one patron should buy more than forty cents worth, the face of the check is crossed out and the higher amount written on the back of the check. Our checks usually average about 17½ cents.

''The bookkeeping also is very simple. As I told you we pay cash for everything. Wages are paid weekly. The fiscal day ends at 7 p. m., when the statement for each place is made up, showing profit or loss. Each house has a day book, which is little else than a row of vertical columns to the page. To the left there is a column for the cash register readings, which are taken every thirty minutes, and the amount of the takings during the half hour paid for foods, etc., and cigars, are entered in this day book in separate columns alongside the time figures, and footed up as entered, so that Mr. Weeghman can find out at any hour of the day, by using the telephone, how the business is going at any or all of his places. A statement in the columns to the right shows the amount of the bank allowed the cashier, which, we will say, is $100. The supplies to each of the restaurants are billed at cost and collected for when delivered; also the cigars. The total food and cigar sales for the day are entered under the cash drawer figures and totaled. The 'foods cost' and 'cigars cost' are subtracted from the first total. Then the fixed charges are taken out, also the sum of $100 reserved for the cash drawer for the next day; and the balance shows the profit. If there is not enough left to retain the $100 for the cash drawer, the difference would show the loss.''

''Yes, the statement you have roughly drawn up there shows about how we keep track of things in a general way. Your dummy figures make a fairly good illustration. Our fixed charges we can determine very closely from day to day. They do not vary much. Mr. Weeghman has his system of inventory and balances at the main house, so that every Sunday morning he knows exactly what the profit has been for the past week.''



CASH REGISTER READINGS					
TIME		FOODS		CIGARS	
12	30	Ford 58 80	05 20	24 4	65 05
1		31	40	3	10
1	30	18	10	3	70
2		5	15	2	05
2	30	2	10		75
3		1	85		15
3	30	2	15		40
4		1	75		20
4	30	1	90		35
5		3	80		90
5	30	4	90	1	80
6		10	25	2	90
6	30	13	10	2	90
7		6	05	1	20
.		190	75	49	10

Statement for 24 Hours Ending 7 P.M. Sat. Feb 12, 1909.					PROFIT		LOSS	
On hand, Cashiers Drawer	100	00						
Food Sales	190	75						
Cigars Sales	49	10	339	85				
Foods Cost	89	10						
Cigars Cost	39	15	128	25				
			211	60				
Fixd Charges (Rent Wages etc)	42	50						
Retain for Cashiers Drawer	100	00	142	50	$69	10		

A typical Weeghman bill of fare:

DAIRY DISHES.

Crackers with bowl of milk	10
Crackers with bowl of half and half	15
Crackers with bowl of cream	20
Oatmeal with pure cream	10
Milk toast	10
Shredded wheat, Force, Appetizo	10
Grape nuts	10
Corn flakes with cream	10
Rice pudding with vanilla sauce	5
Rice pudding with pure cream	10
Wheat or buckwheat cakes with maple syrup	10
Sliced bananas with cream	10
Sliced peaches with cream	10
Sliced oranges with cream	10
Preserved peaches	10
Preserved figs	10
Preserved pineapple	10
Rhubarb sauce	5
Apple sauce	5
Stewed prunes	5
Assorted fresh fruits	10
Special fruit salad	10

HOT DISHES.

Spanish beef stew with bread and butter	10
Corn beef hash with bread and butter	10
Baked chicken pie with bread and butter	10
Spaghetti Italian with bread and butter	10
Minced ham and eggs with bread and butter	10
Baked pork and beans with bread and butter	10
Pork sausage with mashed potatoes	15
Soup of all kinds	5

SPECIAL SUMMER DISHES.

Cold boiled ham and potato salad, bread and butter	15
Cold boiled tongue and potato salad, bread and butter	15
Imported frankfurts and potato salad, bread and butter	15
Salmon and potato salad, bread and butter	15
Chicken salad, bread and butter	25
Chicken salad sandwich	10
Corn on cob	10
Grape fruit, half, 10; whole	15
Stuffed tomatoes	10
Sliced tomatoes	10
Sliced bananas with cream	10
Sliced peaches with cream	10
Sliced oranges	10
Raspberries	10
Strawberries	10
Cantaloupe	10
Watermelon	10
Assorted ice cream	10
Pie a la mode	10
Crushed strawberry short cake	10
Crushed strawberry short cake with cream	15
Iced coffee	5
Iced tea	5
Lemonade	5
Buttermilk	5
Two boiled eggs and toast	15
Two hard boiled eggs, bread and butter	10

SANDWICHES.

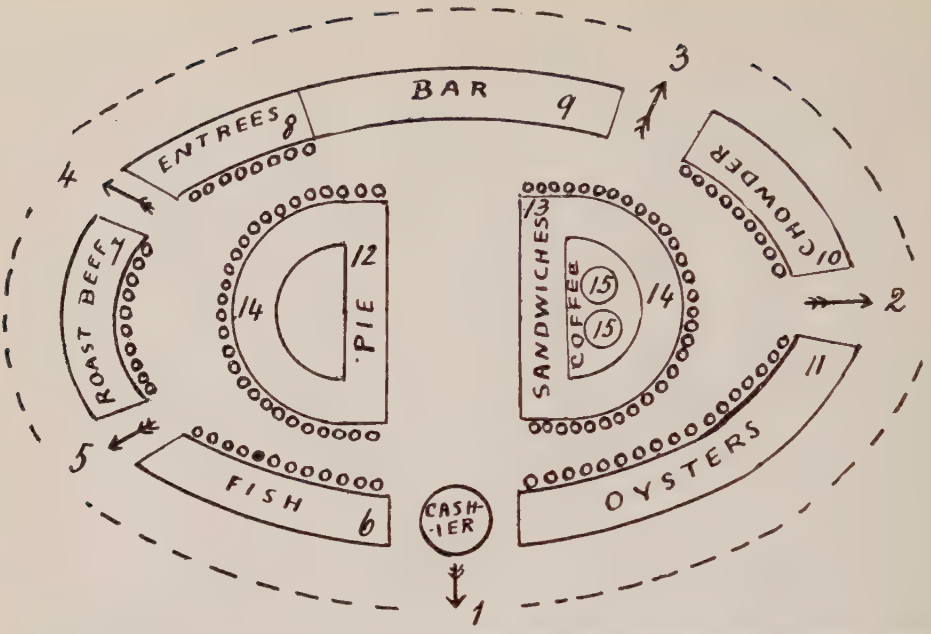
Tongue, ham, cheese	5
Corn beef, fried egg, salmon	5
Ham and egg sandwich	10
Imported Swiss cheese	10
Red hot sandwich	5

DESSERTS.

Pie of all kinds	5
Special home made pie	10
Pie a la mode	10
Assorted ice cream	10
Baked apple with cream	10
Special fruit salad	10
Tea, coffee, cocoa, milk, buttermilk, lemonade	5

Chicken a la King

Sliced white meat of chicken, sliced mushrooms (fresh if procurable), sliced green peppers, sauteed together in butter, then add strips of pimentoes or Spanish peppers, season with salt and paprika; while at simmering point, add a liaison of cream and egg yolks; when at a creamy consistency serve in a chafing dish. A plate of buttered toast is usually served with the order. (Some like a little sherry wine added to the liaison.) If served without chafing dish then serve in a border of duchesse potatoes.



KEY TO DIAGRAM: 1, Main entrance thru corridor from Broadway; 2, to Cafe and Barclay street entrance; 3, to shell fish kitchen; 4, stairway to lobby floor; 5, to service pantry; 6, counter for ready fish; 7, Roast beef and one other roast; 8, Counter for roasts and entrees, as turkey, corned beef and cabbage, with a daily change of entrees; 9, The bar; 10, Counter for chowders, chicken and patties; 11, Counter at which oysters exclusively are served; 12, Pie counter (no stools); 13, Sandwich counter (no stools); 14, Small round counters where miscellaneous foods are served, brought by boys from the other counters and kitchen; 15, Coffee urns.

Interesting Old Astor House

(*From The Hotel Monthly, July 1911.*)

We spent a very interesting hour visiting A. H. Thurston at the old Astor House, Broadway and Vesey street, founded seventy-seven years ago, and doing a big business to-day.

The lobby of the Astor is on the parlor floor, where also the old dining room is located and in use. There are two cafes on the ground floor. The center of the ground floor is occupied by the famous Astor House Lunch Room, the originator of the quick-lunch business. This room is arranged as outlined in the accompanying crude diagram, a study of which we believe will interest many hotel men who are adopting the lunch room in connection with European plan. The principal counters form an oval in sections around the room, and there are two half-circle counters in the center. Stools are arranged on the inner side of the outer counters, and the outer side of the inner counters, except the pie and sandwich counters, where it is a stand-up lunch.

"About 1,200 persons a day are served at this lunch counter," Mr. Thurston said. "The checks average 40 cents, except for the stand-up counters, where they average 30 to 35 cents."

Selections from the bill of fare in vogue in the old Astor House Lunch Room in New York:

SOUPS: Mock turtle, 30; Chicken with rice, 25; Consomme duchesse, 25; Pot-au-feu, 25; Clam chowder, 25; Consomme, 25; Fish chowder, 25.

FISH READY: Boiled redsnapper, lobster sauce, 40.

OYSTERS: On the shell, 25; Oyster cocktail, 25; Stewed, 30; Fried, 40; Pan roast, 40; Escalloped in shell, 40; Astor House oyster flip, 40; pickled, 30.

CLAMS: Little neck clams stewed, 30; steamed, 35; Roasted 40; Fried, 40; On shell, 25; Clam broth, 25; Clam fritters, 40.

SHELL FISH: Plain lobster, 90; Lobster croquettes, 75; Deviled lobster, 75; Lobster a la Newburg, $1.00; Broiled lobster, $1.00; Baked lobster, stuffed, 75.

SOFT SHELL CRABS, 75.

CHICKEN PATTY, 40.

ENTREES: Fresh beef tongue, new spinach, 50; Stuffed veal, Mexicaine, 50; Broiled hothouse chicken on toast, 90; half, 50; Corned beef hash, green peppers, 40; Sweetbreads larded, green peas, 60; Spring lamb en casserole, asparagus tips, $1.00; Brook trout sautee, meuniere, 85; Banana fritters, rum sauce, 30.

ROAST: Beef, 50; Leg of mutton, 40; Roast beef sandwich, hot, 35; Ham, Champagne sauce, 40; Turkey, cranberry sauce, 65.

BOILED: Corned beef and cabbage, 40; Mutton, caper sauce, 40.

COLD: Ham, 40; Corned beef, 40; Pate de foie-gras, $1.00; Lamb's tongue, 40; Crackers and milk, 20; Crackers and half and half, 30; Crackers and cream, 40; Rice and milk, bowl, 25; Rice and cream, bowl, 40; Graham wafers and milk, 25; Graham wafers and half and half, 35; Baked pork and beans, 30.

PUDDINGS AND PIES: Strawberry short cake and cream, 35; Monte Carlo pudding, cognac sauce, 15; Steamed huckleberry dumpling, Madeira sauce, 15; Blackberry pie, 15; Apple pie, 15; Cold corn starch pudding, 15; Hot or cold rice pudding, 15; Snow pudding, 15.

SWEET DISHES: Charlotte Russe, 15; Ice cream, strawberry, 20; Blanc mange, 15; Currant jelly, 20; Champagne jelly, 25; Cup custard, 15; Fruit jelly, 20; Tarts, 10.

FRUIT: Strawberries and cream, 30; Huckleberries and milk, 25; Cantaloupe, 45; half, 25; Stewed prunes, 15.

TEA, COFFEE, ETC.: Cup of coffee, 10, with cream, 15; Pot of coffee, 25; Demi-tasse coffee, 10; Pot of chocolate, 25; Cup of tea, 10; Iced tea, 15; Pot of green, 20; Oolong, 20; Japan, 20; English breakfast tea, 20; Pots of tea with cream, 25; Glass of milk, 10.

Selections from luncheon bill at Luchow's, New York: Consomme in cup, 20; Tomato, 20; Rhine wine, 25; Omelette with chicken livers, 50; Boiled sea trout, sauce fleurette and potatoes, 45; Halibut steak, broiled, maitre d'hotel, and potatoes, 55; Bluefish, baked, a la Creole, mashed potatoes, 55; Fresh mackerel, broiled, potato salad, 50; Striped bass, boiled, caper sauce and potatoes, 60; Northern shad, broiled, stewed potatoes, 55; Shad roe with bacon, cream potatoes, 65; Brook trout, boiled or saute, Bermuda potatoes, 70; Frogs' legs, fricassee a la poulette, and potatoes, 70; Neuer matjes haering, Schnittbohnen, Pellkartoffel, 50; Cold salmon, tartar sauce, potato salad, 70; Whitefish in jelly, with potato, 50; Eels, cold, 45; Brook trout, with jelly, 75; Bock-wurst, sauerkraut, mashed potatoes, 45; Rinderbrust, horseradish sauce, sour potato, 45; Stewed tripe a la Creole, with rice, 45; Sauerbraten, with Kartoffel Kloessen, 45; Wiener chopped roast, Madeira sauce, risolles potatoes, 50; Calf's tongue, sauce piquante, with noodles, 55; Spinach, with 3 fried eggs, 50; Chicken croquettes, bechamel, green peas, 50; Breast of lamb, breaded, tomato sauce, mashed potatoes, 55; Philadelphia squab, a la Bourgeoise, en casserole, 65; English mutton chop, baked potato, 70; Virginia ham, Burgunder sauce, macaroni, 75; Prime ribs of beef au jus, baked potato, 60; Roast fresh Jersey ham, Bayirsh kraut and potatoes, 55; Spring chicken, prunes, 75; Long Island duckling, apple sauce and potatoes, 85; Cold Westphal ham, new asparagus, 65; Sauerbraten in jelly, with fried potatoes, 55; Kohlrabi in cream, 20; Schnittbohnen, 15; Gugelhupf, 15; Huckleberry cake, 20; Deutsche apfeltorte mit schlagsahne, 20; Apfel strudel, 15; Vienna coffee cake, 10; Imp. Edelweiss (Camembert style), 25; Delicatessen kase, 25; Mainfer handkase, 15-25.

A Rhode Island Clam Bake

We watched with considerable interest the making of this clam bake, which was of the type known as the ‘‘Rhode Island clam bake.’’

Provision was made for 600. The bake was on two squares of concrete pavement, each 100 square feet. These squares were thoroughly heated by wood fire, the ashes swept off and live steam pipes land over the concrete. Over these was placed a wire netting, and over the netting a layer of seaweed. The clams, lobsters, etc., were put on the seaweed in linen bags. There were ten barrels of clams, 500 pounds of lobsters, 300 chickens, 450 pounds of scup (fish), six barrels of green corn (specially brought from New Orleans for this occasion), three barrels of sweet potatoes, and sixty pounds of sausage. When all was piled on, it was covered with more seaweed and two folds of sail cloth, and then banked with seaweed to prevent the escape of steam. The steaming process occupied one and a half hours.

The unctuous smell of the uncovering of the bake gave appetite for the feast. The menu was printed on brown wrapping paper, entirely pictorial, the head piece a mermaid laying in a clam shell sipping an ice cold drink; the separate courses picturing a bowl of clam juice, a clam, a fish, a lobster, a chicken, an ear of corn, a sweet potato, a bunch of sausages, a cracker, a filled stein and a cigar. This clam bake was a success in every way.

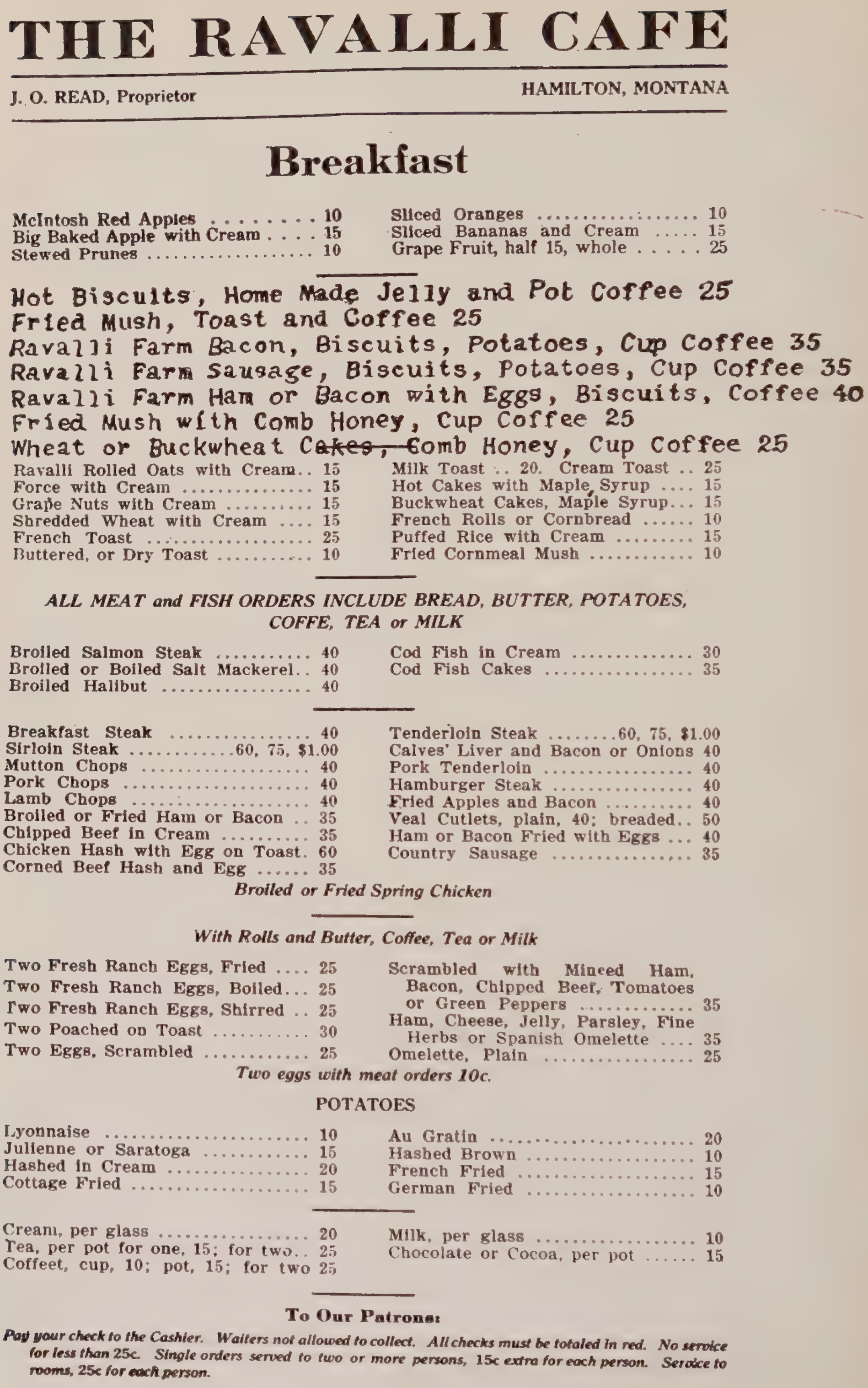
Use English All the Way Thru.

Many hotelkeepers who have abolished French from their bills of fare have taken to heading the bill of fare card with the name ‘‘Carte du Jour,’’ or ‘‘Card of the Day,’’ as it might be interpreted.

Why use this French heading for an English printed bill of fare? It is just as much of an affectation as to print the dishes in French. Be consistent. Use English all the way thru.

There is no excuse for calling day ‘‘jour’’ or card ‘‘carte.’’ It might be ‘‘Card of the Day’’ or ‘‘Today's Bill of Fare’’ or ‘‘Bill of Fare for Today.’’ Bill of fare is the proper word to use for the restaurant card. Menu is sometimes used, but Menu, in the strict sense of the word, means a selected list of dishes for a table d'hote meal or for a banquet.

There is so much of the mongrel crept into the kitchen and bill of fare language that it makes the cards appear ridiculous. The caterer who would have his cards free of errors in this respect should insist upon only good English, such as he and his patrons understand.



THE RAVALLI CAFE

J. O. READ, Proprietor

HAMILTON, MONTANA

Breakfast

McIntosh Red Apples	10	Sliced Oranges	10
Big Baked Apple with Cream	15	Sliced Bananas and Cream	15
Stewed Prunes	10	Grape Fruit, half 15, whole	25

Hot Biscuits, Home Made Jelly and Pot Coffee 25
Fried Mush, Toast and Coffee 25
Ravalli Farm Bacon, Biscuits, Potatoes, Cup Coffee 35
Ravalli Farm Sausage, Biscuits, Potatoes, Cup Coffee 35
Ravalli Farm Ham or Bacon with Eggs, Biscuits, Coffee 40
Fried Mush with Comb Honey, Cup Coffee 25
Wheat or Buckwheat C~~akes,~~ Comb Honey, Cup Coffee 25

Ravalli Rolled Oats with Cream	15	Milk Toast .. 20. Cream Toast	25
Force with Cream	15	Hot Cakes with Maple Syrup	15
Grape Nuts with Cream	15	Buckwheat Cakes, Maple Syrup	15
Shredded Wheat with Cream	15	French Rolls or Cornbread	10
French Toast	25	Puffed Rice with Cream	15
Buttered, or Dry Toast	10	Fried Cornmeal Mush	10

ALL MEAT and FISH ORDERS INCLUDE BREAD, BUTTER, POTATOES, COFFE, TEA or MILK

Broiled Salmon Steak	40	Cod Fish in Cream	30
Broiled or Boiled Salt Mackerel	40	Cod Fish Cakes	35
Broiled Halibut	40		

Breakfast Steak	40	Tenderloin Steak	60, 75, $1.00
Sirloin Steak	60, 75, $1.00	Calves' Liver and Bacon or Onions	40
Mutton Chops	40	Pork Tenderloin	40
Pork Chops	40	Hamburger Steak	40
Lamb Chops	40	Fried Apples and Bacon	40
Broiled or Fried Ham or Bacon	35	Veal Cutlets, plain, 40; breaded	50
Chipped Beef in Cream	35	Ham or Bacon Fried with Eggs	40
Chicken Hash with Egg on Toast	60	Country Sausage	35
Corned Beef Hash and Egg	35		

Broiled or Fried Spring Chicken

With Rolls and Butter, Coffee, Tea or Milk

Two Fresh Ranch Eggs, Fried	25	Scrambled with Minced Ham, Bacon, Chipped Beef, Tomatoes or Green Peppers	35
Two Fresh Ranch Eggs, Boiled	25	Ham, Cheese, Jelly, Parsley, Fine Herbs or Spanish Omelette	35
Two Fresh Ranch Eggs, Shirred	25	Omelette, Plain	25
Two Poached on Toast	30		
Two Eggs, Scrambled	25		

Two eggs with meat orders 10c.

POTATOES

Lyonnaise	10	Au Gratin	20
Julienne or Saratoga	15	Hashed Brown	10
Hashed in Cream	20	French Fried	15
Cottage Fried	15	German Fried	10

Cream, per glass	20	Milk, per glass	10
Tea, per pot for one, 15; for two	25	Chocolate or Cocoa, per pot	15
Coffeet, cup, 10; pot, 15; for two	25		

To Our Patrons:

Pay your check to the Cashier. Waiters not allowed to collect. All checks must be totaled in red. No service for less than 25c. Single orders served to two or more persons, 15c extra for each person. Service to rooms, 25c for each person.

March 20
1911

Lunch Room Bill of Fare

McConkey's, Toronto

Restaurant and
Grill
Up Stairs

Tea, 5c. Coffee, 5c. Milk, 5c. Cocoa, 10c. Cream, 10c.

ROLLS and BREAD

Maryland Tea Biscuits	5c
Plain Rolls and Butter	5c
Milk Roll and Butter	5c
Graham Rolls and Butter	5c
New York Tea Biscuits and Butter	5c
Whole Wheat Tea Biscuits and Butter	5c
Vienna Sugar Buns and Butter	5c
Brown Bread and Butter	5c
Boston Brown Bread and Butter	5c

Current Bread and Butter	5c
Chelsea Buns and Butter	10c
Currant Buns and Butter	10c
Dry or Buttered Toast	10c
French Sugar Buns and Butter	5c
French Sugar Twist	5c
" French Loaf	15c

COLD MEATS

Boiled Ham	30c
Tongue	25c
Roast Beef	25c
Corn Beef	30c

SALADS

Chicken	35c
Lettuce	15c
Lobster	35c
Potato	15c

SANDWICHES

Beef	10c
Tongue	10c
Ham	10c
Sardine	10c
Cheese	10c
Chicken (cold)	20c
Hot Chicken Sandwich	35c

CHEESE

Roquefort	10c
MacLaren's	10c
English Stilton	10c
Canadian	10c

RELISHES

Olives	10c
Celery	15c
Mixed Pickles	10c

EGGS

Boiled	20c
Fried	25c
Poached	25c
Scrambled	25c
Omelet	25c
Omelet, Ham	35c
Omelet, Jelly	35c

SARDINES

Box of Sardines, including Bread and Butter (one service)	35c
Box of Sardines, including Bread and Butter (two service)	40c

FRUITS

Grape Fruit	10c
Sliced Oranges	10c
Bananas and Cream	10c
Raspberry Jam	5c
Keiller's Marmalade	10c
Cherries	10c
Strawberries, preserved	10c
Sultana Rice Pudding, Cream Sauce	10c

PASTRY and DESSERT

Walnut Tartlets	5c
Presidents	5c
Muscovites	5c
Meringue Rolls	5c
Lemon or Fruit Tarts	5c
Cheese Cakes	5c
Chocolate Eclairs	5c
Mince Pattie	10c
Corn Bread	5c
Fancy Mixed Cake	10c
Fruit Cake	10c
German Doughnuts	10c
Almond Coffee Cake	10c
Cream Puffs	10c
Charlotte Russe	10c

Muffins	10c
Crumpets	10c
Sally Lunn	10c
Buckwheat Cakes and Maple Syrup	15c
Wheat Cakes and Maple Syrup	15c
Wine Jelly	10c
Clear Honey	5c
Baked Apples and Cream	15c
Chicken Pattie	20c
Oyster Pattie	15c

SPECIAL TO-DAY

READY TO SERVE

OYSTERS

New York Counts, Raw, ½ Dox	20c
Dozen	30c
New York Counts, Milk Stew	25c
New York Counts, Fried, ½ Doz	25c
Dozen	45c. (One Service)

SOUP

Puree of Split Peas, au Crouton	15c
Cream of Sugar Corn	15c

FISH

Fried Haddock in Butter	25c
Baked Whitefish, Normande	25c

ENTREES

Boiled Ox Tongue, with Spinach	30c
Fricandeau of Veal Neapolitan	30c
Lamb Stew, Country Style	30c
Chicken Livers Saute, with Mushrooms	25c

COLD MEATS

Cold Corned Beef	25c
Fresh Lobster, Mayonnaise	30c

ROASTS

Prime Ribs of Beef, au Jus	25c
Ham, Champagne Sauce	30c

VEGETABLES

Stewed Parsnips	10c
Carrots in Cream	10c
Macaroni, a l'Italienne	10c
Baked Sweet Potatoes	10c
Green Peas	10c
Pickled Beets	10c
Boiled or Mashed Potatoes	10c
Sliced California Tomatoes	25c

Served from 11.30 to 2.30

Napkins with orders served under 20c., extra charge.

FRUJT PIES

Lemon Pie	5c
Banana Pie	5c
Custard Pie	5c
Deep Apple Pie	10c
Apple Pie	5c
Blueberry Pie	5c
Mince Pie	5c
Rhubarb	10c
Cup Custard	5c

FOUNTAIN

Hot Chocolate	10c
" Bovril	10c
" Oyster Bisque	10c
" Lemonade	10c
" Clam Bouillon	10c
" Tomato Bouillon	10c
Egg Malted Milk	15c
Hot Claret Punch	10c
Orangeade	10c
Cold Lemonade	10c
Egg Chocolate	10c
Egg Nog	10c
Fruit Ice Cream Sodas, all flavors	10c
Chocolate Maple Walnut Frappe	15c
Boston Nut Special	15c
Cherry Earl	15c
Fresh Fruit Sundæ	15c
David Harum	15c

ICES and WATER ICES

SPECIAL—Cafe Parfait	15c
Bisque Tortoni	15c
Meringue Glace	15c
Tutti Frutti	15c
Neapolitan	15c
Mixed	15c
Vanilla	10c
Chocolate	10c
Bisque Glace	15c
Duchess Glace	15c
Victoria	15c
Nesselrode	15c
Lemon Water Ice	10c
Strawberry	10c
Maple Walnut	10c
Pineapple Water Ice	10c
Raspberry Water Ice	15c

Strawberries and Cream 20c.

Strawberry Shortcake, 20c.

NOT RESPONSIBLE FOR HATS, COATS, OR UMBRELLAS.

Typical Breakfast and Luncheon Cards, The Wahkonsa, Fort Dodge, Iowa.

BREAKFAST A LA CARTE, THE WAHKONSA

FRUIT

Sliced oranges, one	10
Sliced bananas and cream	15
Baked apple and cream	15
California peaches and cream	15
California Pears & cream	15
Grape Fruit	15-25
Sliced Pineapple	15
Stewed Prunes	10
Stewed prunes with cream	15
Orange Juice, one	15
Individual preserved figs, strawberries, red raspberries, red cherries, blackberries or pineapple	20
Honey in the comb	10
Bar-le-duc jelly, red or white.	25

CEREALS, TOASTS, HOT CAKES, ETC.

Oatmeal with cream	15
Cream-of-wheat with cream	15
Egg-o-see with cream	15
Force with cream	15
Corn flakes with cream	15
Wafers with cream	15
Shredded wheat biscuit with cream	15
Bread and Milk	15
French toast with jelly	20
Steamed rice with cream	15
Grape nuts with cream	15
French pancakes with jelly	25
German pancakes	25
Dry or buttered toast	10
Milk toast	15
Cream toast	25
Hot rolls	10
Wheat, graham, corn, or buckwheat cakes with Maple Syrup	10

EGGS AND OMELETTES

Eggs—boiled, fried or scrambled	2 - 15; 3 - 20
Eggs poached on toast	2 - 25; 3 - 30
2 poached eggs on anchovy toast	30
Eggs au beurre noir	30
Eggs a la Meyerbeer	35
Eggs a la Turque	35
Eggs a la Rossini	35
Spanish omelet	40
Omelet with asparagus tips	40
Omelet au rum	40
Omelet, plain	25
Omelet, with parsley	30
Omelet, with ham	30
Omelet, with bacon	30
Omelet, with chicken liver	35
Omelet with mushrooms	35
Omelet, with kidneys	35
Omelet, with oysters	35
Omelet, with french peas	35
Omelet, with jelly	35
Omelet, with tomatoes	35
Omelet, with green peppers	35

FISH

Black bass, fried or broiled	50
Halibut, fried or broiled	40
Lake trout, fried or broiled	40
Whitefish, fried or broiled	40
Finnan haddie, broiled or steamed	30
Salt mackerel broiled or boiled ½	35
Shredded codfish in cream	30

Rasher bacon 10 cents extra

STEAKS, CHOPS, ETC.

Breakfast sausage	30
Farm sausage	25
Calf's Liver and Bacon	30
Broiled ham or bacon	30
Broiled ham and eggs	35
Broiled bacon and eggs	35
Corned beef hash	25
Corn beef hash, poached egg	30
Chipped beef in cream	25
Minced ham and scrambled Eggs	25
Salt pork and fried apple	35
Lamb chops, two	35
Pork chops, two	35
Veal cutlets, two	35
Veal cutlets, two, breaded	40
Sweet breads broiled with bacon	40
Minced chicken in cream, poached egg	40
Minced chicken with green peppers	40
Small breakfast steak	35
Small tenderloin steak	45
Small sirloin steak.	45
Small sirloin with bacon	50
Small sirloin with creole.	50
Small sirloin with onions	50
Small sirloin with mushrooms	55
Fried spring chicken, ½	50
Fried spring chicken, one	90
Broiled kidneys with bacon	35

Rasher bacon 10 cents extra

POTATOES

German fried	10
French fried	10
Baked	10
Julienne	10
Hashed browned	10
Lyonnaise	15
Saratoga chips	10
Cottage fried	15
Special baked	15
Au gratin	20
O'Brien	20

TEA, COFFEE, ETC.

Coffee per cup	05
Coffee per pot	10
Chocolate per pot	10
Cocoa per pot	10
Milk per glass	05
Coffee, Vienna style, per cup	10
Half and half per glass	10
Cream per glass	15
Horlick's malted milk per cup	10
English breakfast, Ceylon, Oolong or Japan tea per pot	10

In order to avoid mistakes and consequent delay, customers are kindly requested to write their own orders.

Club breakfasts, The Wahkonsa:

No. 1—25c: Choice of cereals. Coffee, tea or milk. Butter and toast or rolls.

No. 2—30c: Choice of orange, banana, stewed prunes or cereal. Griddle cakes, maple syrup. Tea, coffee or milk.

No. 3—35c: Choice of orange, banana, stewed prunes or cereal. Two eggs—boiled, fried or scrambled. Griddle cakes, maple syrup. Tea, coffee or milk.

No. 4—40c: Choice of fruit or cereal. Ham or bacon and 2 fried or boiled eggs. German fried potatoes. Rolls or toast. Coffee, tea or milk.

No. 5—40c: Choice of fruit or cereal. Pork sausage with griddle cakes, or calf's liver with bacon. German fried or baked potatoes. Rolls or toast. Coffee, tea or milk.

No. 6—45c: Choice of cereals or fruit. Boiled or broiled salt mackerel or minced ham with scrambled eggs. French fried or baked potatoes. Griddle cakes, maple syrup. Toast or rolls. Tea, coffee or milk.

No. 7—45c: Choice of cereals or fruit, corned beef hash with poached egg or one veal chop (breaded or plain), or one pork chop (breaded or plain). German fried, French fried or baked potatoes. Griddle cakes and maple syrup. Toast or rolls. Coffee, tea or milk.

No. 8—50c: Choice of orange, banana, baked apple or stewed prunes. Broiled kidneys with bacon or chipped beef in cream or 2 lamb chops. German fried or baked potatoes. Griddle cakes, maple syrup. Rolls or toast. Coffee, tea or milk.

No. 9—75c: Choice of fruit or cereal, one-half broiled or fried chicken or tenderloin or sirloin steak. German fried, French fried or baked potatoes. Rolls or toast. Tea, coffee or milk.

These combinations are served to one person only and cannot be changed.

Luncheon, The Wahkonsa, March 27, 50 cents:

Consomme aux pois — Cream of asparagus
Young onions — Chow chow
Fried lake trout, maitre d'hotel
German pot roast with noodles, or
Breast of veal, saute, rissoto, or
Prime ribs of beef, au jus
Lyonnaise potatoes — Boiled potatoes
Buttered beets — Sugar corn
Cold slaw
Stewed fig pudding, brandy sauce, or
Plum sherbet, assorted cake
Wisconsin cheese — Wafers
Coffee — Milk
Tea

Specials for Today

Broiled or fried milk fed chicken, ½, 50c; whole, 90c; a la Maryland, 75c-$1.25
Lamb chops, saute, sauce soubise, 50c
Small tenderloin steak, bordelaise, 60c
Fried pork tenderloin, baked apple, 40c
Imported frankfurters, sauerkraut, 40c
Glaced lamb tongues with spinach, 40c
Minced chicken with green peppers, 50c
Sweetbreads, saute, Toulouse, 50c
Stewed Gulf shrimp, Creole, 70c
Grilled veal chops, remoulade, 45c
Eggs, Meyerbeer, 35c
Omelet with French peas, 35c
Fried tomatoes, 20c
Strawberries with cream, 25c
Cream cheese with bar-le-duc jelly, 25c
Imp. Swiss or Camembert cheese, 15c

CLUB BREAKFASTS.

Rock Island Lines System.

No. 1, 25 cents: Toast, dry or buttered; pot of coffee, tea or milk.

No. 2, 25 cents: Milk toast, pot of coffee, tea or milk.

No. 3, 35 cents: Fruit in season, toast, dry or buttered, pot of coffee, tea or milk.

No. 4, 35 cents: Oatmeal with cream, toast, dry or buttered, pot of coffee, tea or milk.

No. 5, 40 cents: Eggs (2), boiled, fried or scrambled, hot rolls, wheat cakes with maple syrup, pot of coffee, tea or milk.

No. 6, 40 cents: Fruit in season, eggs (2), boiled, fried or shirred, hot rolls, pot of coffee, tea or milk.

No. 7, 40 cents: Shredded wheat biscuit, grape nuts or corn flake, wheat cakes with maple syrup, pot of coffee, tea or milk.

No. 8, 45 cents: Fruit in season, poached eggs on toast (2), pot of coffee, tea or milk.

No. 9, 50 cents: Fruit in season, roast beef hash, green peppers, hot rolls, pot of coffee, tea or milk.

No. 10, 55 cents: Fruit in season, Excelsior Farm sausage, wheat cakes, maple syrup, pot of coffee, tea or milk.

No. 11, 60 cents: Fruit in season, calf's liver and bacon, hot rolls, German fried potatoes, pot of coffee, tea or milk.

No. 12, 60 cents: Fruit in season, broiled bacon with fried eggs (2), hot rolls, potatoes, hashed, browned or French fried, pot of coffee, tea or milk.

No. 13, 60 cents: Fruit in season, oatmeal with cream, poached eggs on toast (3), pot of coffee, tea or milk.

No. 14, 60 cents: Fruit in season, broiled ham, fried eggs (2), hot rolls, potatoes, hashed, browned or lyonnaise, pot of coffee, tea or milk.

No. 15, 65 cents: Fruit in season, oatmeal with cream, omelet, plain, jelly or parsley, hot rolls, pot of coffee, tea or milk.

No. 16, 70 cents: Fruit in season, broiled mutton chops (2), hot rolls, potatoes, minced in cream or cottage fried, pot of coffee, tea or milk.

No. 17, 80 cents: Fruit in season, tenderloin or sirloin steak, hot rolls, potatoes, French fried or O'Brien, pot of coffee, tea or milk.

No. 18, 80 cents: Fruit in season, oatmeal with cream, poached eggs on toast (3), wheat cakes with maple syrup, pot of coffee, tea or milk.

No. 19, 90 cents: Fruit in season, oatmeal with cream, shredded wheat biscuit, grape nuts, tenderloin or sirloin steak, hot rolls, potatoes, lyonnaise or German fried, pot of coffee, tea or milk.

No. 20, $1.00: Fruit in season, oatmeal with cream, grape nuts, corn flake, shredded wheat biscuit, tenderloin steak with mushrooms, broiled lamb chops with bacon, hot rolls, toast, dry or buttered, potatoes, stewed in cream, hashed, browned, wheat cakes with maple syrup, pot of coffee, tea or milk.

"Breakfast Specials," from the card of Brittain's Cafe and Lunch Room, Atlanta:

(Please order by number)

(1) Oatmeal, baked beans, rolls and coffee	.25
(2) Scrambled eggs, grits, rolls and coffee	.25
(3) Oatmeal, liver and bacon, rolls and coffee	.30
(4) One pork chop, one egg, rolls and coffee	.25
(5) Boiled mackerel, potatoes, rolls & coffee	.30
(6) Small steak, grits, rolls and coffee	.30
(7) Country sausage, hot cakes, rolls and coffee	.30
(8) Ham and eggs, grits, rolls and coffee	.30
(9) Bacon and eggs, grits, rolls and coffee	.30
(10) Fried fish, stewed prunes, rolls & coffee	.30
(11) Lamb chops (2), grits, rolls and coffee	.30
(12) Scrambled eggs & brains, toast & coffee	.30
(14) Tenderloin steak, fried potatoes, rolls and coffee	.35
(15) Sirloin steak, fried potatoes, rolls and coffee	.40

FRUITS

Half grape fruit	.15
Sliced oranges	.10
Stewed prunes	.10
Sliced bananas	.10
Baked apples	.10
Green apple sauce	.10
Shredded Wheat Biscuit with Strawberries	.25

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"Specials Today" card from Brittain's Cafe and Lunch Room, Atlanta:

SOUP

Puree of split pea	.10
Beef broth	.10

FISH

Red snapper	.25
Sea trout	.25
Broiled pompano	.40

RELISHES

Sliced tomatoes	.15
New radishes	.10
Young celery	.25
Sliced cucumbers	.15
Pickled beets	.10
Young onions	.10

ROASTS

Chicken with dressing	.35
Prime ribs of beef, mashed potatoes	.25
Loin of pork, apple sauce	.25
Spring lamb, mint sauce	.25

ENTREES

Fillet of trout, parsley butter	.25
Individual chicken pie	.25
Fricassee of veal	.20
Corned beef hash, green peppers	.20
Short ribs of beef, browned potatoes	.25
Chicken saute with rice	.25
Veal cutlets, tomato sauce	.25
Hot roast beef sandwich	.15
Cold boiled ham, potato salad	.20
Spaghetti Italienne	.15
Stuffed bell peppers	.20
Half spring chicken, fried or broiled	.50

VEGETABLES

New potatoes in cream	.15
Succotash	.10
Turnip greens	.10
Fried sweet potatoes	.10
Green peas	.10
Steamed rice	.05

SALADS (TO ORDER)

Combination salad	.20
Dressed lettuce	.15
Stuffed tomato (1)	.20
Potato salad	.20

DESSERT

Strawberry shortcake	.15
Pie, per cut	.05
Cornstarch pudding	.10
Pie a la mode	.10
Vanilla or Strawberry ice cream	.10
Strawberries and cream	.25
Regular dinner (11:30 to 2:30)	.25

A typical lunch room bill of fare of one of the nearly one hundred "Childs" places in New York, Brooklyn, Boston, Philadelphia, Newark, Pittsburgh and Chicago:

SPECIAL TODAY

Hot corn muffins	05
Rolls and coffee	10
Our crullers	05
Oatmeal with cream	15
Shredded wheat or wheat flakes with cream	15
Sliced bananas with cream	10
Half grape fruit	15
Sliced or whole orange	10
Wheat or buckwheat cakes, maple cane syrup	10
Country sausage with potatoes	15
" " " cakes	20
Pork chops with apple sauce	25
Ham and Eggs with potatoes	25
Bacon and eggs with potatoes	25
Poached eggs on toast	20
Hamburger steak, potatoes	20
Liver and bacon, potatoes	20
Corned beef hash, browned in pan	15
" " " with poached egg	20
Lamb chops with bacon and potatoes	35
Broiled salt mackerel, potatoes	20

READY TO SERVE

Tea, coffee or cocoa	05
Beef tea	05
Bottle of milk (served with glass)	05
Bottle of milk, half cream (" " ")	10
Bottle of pure cream (" " ")	15
Butter cakes	05
Wheat cakes with maple-cane syrup	10
Buckwheat cakes with maple-cane syrup	10
Cornmeal cakes with maple-cane syrup	10
Dry or buttered toast	10
Milk toast	15
Cold ham or corned beef	15
Ham and beans	15
Corned beef and beans	15
Pork and beans	15
Baked beans, New York or Boston style	10
Corned beef hash, steamed, 10; with poached or fried egg	15
Corned beef hash, browned in pan, 15; with poached or fried egg	20
Chicken soup with rice	10
English beef soup	10
Beef stew with vegetables	15
Lamb stew with vegetables	15
Country sausage with mashed potato	15
Buckwheat cakes and sausage	20
Ham croquettes	10
Chicken croquette, mashed potato	15
Roast sirloin of beef, mashed potato	20
Hot roast beef sandwich	10
Hot rice with butter	10
Creamed chipped beef	15
Club sandwich	20
FRIDAYS { Clam chowder	15
FRIDAYS { Fish cakes with tomato sauce	10

SANDWICHES, WHITE OR GRAHAM BREAD

Ham sandwich	05	Oyster sandwich	05	Sliced chicken sandwich	10
Corned beef sandwich	05	Fried egg sandwich	10		
Minced ham sandwich	05	Minced chicked sandwich	05		

DAIRY DISHES, WITH MILK FROM OUR SELECTED DAIRIES

Flaked cereals with cream	15	Shredded wheat with milk	10	Graham crackers and milk	10
Oat meal with cream	15	Rice and milk	10	Bread (white or graham) and milk	10
Rice with cream	15	Soda crackers and milk	10		
Shredded wheat (2) with cream	15	Milk crackers and milk	10		

Clam Chowder (Fridays) 15

OYSTERS					
		Fry, large	25	Boston box stew	30
Raw	15	Plain broil	25	Pan roast	25
Half Shell	20	Crumb broil	25	Plain broil, Baltimore style	35
Stew	20	Roast	25	Plain fry with bacon	30
Box stew	25	Roast on toast	30	" broil " "	40
Fry, small	20	Boston stew	25	Oyster omelet	25

STEAKS, CHOPS, HAM AND EGGS, HASH, ETC.

Corned beef hash browned in the pan	15
Corned beef hashed browned, with 2 poached eggs	25
Liver and bacon	20
Bacon and Eggs	25
Bacon, fried or broiled	20
Ham and eggs	25
Fried or broiled ham	20
Two lamb chops	30
Hamburger steak	20
Small steak	30
Small steak with onions	30
Sirloin steak	45
Sirloin steak with onions	45
Tenderloin steak	45
Tenderloin steak with onions	45
Veal cutlet, breaded, tomato Sauce	20
A side order of New York or Boston baked beans with any of the above	05
Potato salad	10
Egg salad	20

POSITIVELY FRESH EGGS

Two boiled eggs	15
Two fried eggs	15
Two scrambled eggs	15
Two poached eggs	15
Two poached eggs on toast	20
Two creamed eggs on toast	20
Two scrambled eggs and chipped beef	20
Plain omelet	15
Ham omelet	20
Parsley omelet	20
Chicken omelet	25
Onion omelet	20

Toast or bread and butter included with the above.

PASTRY AND DESSERT

Pies in season	05
Crullers	05
Stewed prunes (with cream, 5)	05
Rice pudding	05
Tapioca cream pudding	05
Apple sauce	05
Baked apple	05
Baked apple with cream	10
Large baked apple in bowl with cream	15
Cornstarch, vanilla	05
Cornstarch, chocolate	05
Cup custard	10
Ice cream	5 & 10
Lady fingers	05
Charlotte russe	05

Fresh milk rich in cream expressed every morning from our selected dairies.
All drinking water is purified by germ proof filters.
Not responsible for personal property unless checked by the manager.

H. H. Kohlsaat & Company of Chicago originated the Dairy Lunch business, and their methods have been copied by thousands of places all over America and in Europe, Australia, New Zealand and other countries. They have always been consistent in the features of small bill of fare, good quality of foods, moderate prices and cleanliness. This is a typical luncheon bill of fare of a Kohlsaat place.

Wheat, corn or rice cakes	10
Boiled eggs	10
Cream or milk toast	10
Buttered or dry toast	10
Pork and beans	10
Beef bouillon	5
Clam bouillon	10
Oatmeal, with cream	10

MISCELLANEOUS

Crackers, graham or soda	5
Crackers, with bowl milk	10
Crackers, with bowl cream	15
Boiled rice, with cream	5
Boiled rice, with bowl milk	10
Pie, all kinds, 5; a la mode	10
Tea, Coffee, Cocoa, Chocolate	5
Milk, 5 Cream, 10 Half and half	10
Bread and butter, all kinds	5
Rolls and butter, all kinds	5
Coffee cakes, all kinds	5
Pastry of all kinds	5 and 10
Naban tea, per pot	5

SANDWICHES

Ham, Minced Ham, Cheese, Minced Cheese, Tongue, Corned Beef	5

FRUITS

Fresh fruits in season	10
Canned fruits, cherries, peaches	10
Canned fruits, pears, plums	10
Sauces, apple or prune	5

ICE CREAM AND CAKE

Cut cakes, all kinds	5
Ice cream: vanilla, strawberry, chocolate	10
Ice cream, mixed	15
Water ice	10

SPECIALS

Sliced oranges	10
Peaches and cream	10
Canteloupe	10
Watermelon	10
English Muffins	10
Lemonade	5

Suggestions for the Lunch Room Bill of Fare.

FRUITS AND PRESERVES.

Cantaloupe	10
Watermelon	10
Berries in Season	10
Grape Fruit, half	10
Sliced Bananas and Cream	10
Bananas	05
Apples (1)	05
“ (2)	10
Baked Apples and Cream	10
Apple Sauce	05
Sliced Oranges (1)	05
Sliced Oranges with Cocoanut	10
Sliced Pineapple	10
Stewed Prunes	05
California Peaches	10
“ Apricots	10
Honey	10
Cranberry Sauce	05
Apple Butter	05
Currant Jelly	10
Orange Marmalade	10

DAIRY DISHES, BREAD AND CAKES, TOAST, ETC.

Oatmeal and Milk	10
“ “ Half and Half	15
Cracked Wheat and Milk	10
Shredded Wheat and Milk	10
Cornflakes and Milk	10
Puffed Rice and Milk	10
Grape Nuts and Milk	10
Plain Bread, Graham, Rye, French, or Boston Brown Bread	05
Bread and Milk	10

ABOVE ORDERS WITH CREAM, 5C EXTRA.

Buckwheat Cakes with Maple Syrup	10
Wheat Cakes with Maple Syrup	10
Corn Cakes with Maple Syrup	10
Waffles and Maple Syrup	15
Soda Crackers with Milk	10
Dry or Buttered Toast	10
Milk Toast	15
Cream Toast	20
German Rolls	05
Vienna Rolls	05
French Rolls	05
Parker House Rolls	05
Zwieback	05
Currant Buns	05
Bismarks	05
French Tea Roll	05
Coffee Cake	05
Cheese Cake	05
Doughnuts and Crullers	05
Corn Muffins	05
Graham Muffins	05
English Muffins, Toasted	10
Butter Cakes	05
Fried Mush or Hominy with Maple Syrup or Butter	10
Hot Tea Biscuit with Honey	10
Buckwheat Cakes with Country Sausage	20

EGGS.

Boiled (2)	15
Fried (2)	15
Scrambled (2)	15
Poached, plain	15
Poached, on Toast	20
Omelet, plain	15
Omelet, with Ham	20
Omelet, with Parsley	20
Omelet, with Onions	20

SANDWICHES.

Ham, Corned Beef, American Cheese, Egg, Sardine, Minced Ham	05
Hot Roast Beef Sandwich	10
Club Sandwich (to order)	20

SALADS AND RELISHES.

Chicken Salad	25
Lobster or Shrimp Salad	25
Potato Salad	10
Vegetable Salad	10
Lettuce with Dressing	15
New Sliced Tomatoes	10
New Sliced Cucumbers	10
Cold Slaw	05
Dill Pickles	05
Sliced Spanish Onions	05
Radishes	05
Spring Onions	05
Mayonnaise	10
English Chow-Chow	10

READY TO SERVE HOT AND COLD DISHES.

Ham and Beans	10
Baked Pork and Beans	10
Corned Beef Hash	10
Corned Beef Hash, with (1) poached or fried Egg	15
Corned Beef and Beans	10
Baked Beans	05
Veal Pot Pie	15
Fricassee of Veal	15
Fricassee of Chicken	20
Beef Stew	15
Irish Stew with Dumplings	15
Chicken Croquette with Peas	15
Roast Beef Hash, boiled or mashed Potatoes	15
Chicken Giblets, sauté	15
Boiled Brisket of Beef, Horseradish Sauce	15
Spare Ribs with Sauer Kraut or Hot Slaw	15
Hamburg Steak or Roll, sauce piquante.	15
Scrambled Eggs with Calf's Brain	15
Curry of Lamb	15
Kidney Stew	15
Frankfort Sausage with Sauerkraut	15
Curry of Chicken Giblets	15
Chipped Beef in Cream	15
Beef à la Mode, Noodles or Vegetables	15
Beefsteak Pie	15
Chicken Pie	15
Chicken Pot Pie with Dumplings	15

Haricot of Mutton	15
Veal Cutlets, Tomato Sauce	15
Pigs' Feet and Sauerkraut	15
Minced Ham and Poached Eggs	15
Hungarian Goulash	15
Stewed Tripe, Creole	15
Lamb Hash with Poached Egg	15
Boiled Ham or Bacon and Spinach or Greens	15
Rissotto, Italienne	15
Baked Macaroni or Spaghetti and Cheese	15

(FOR FRIDAY AND FAST DAYS.)

Fish, fried	15
Codfish in Cream	15
Codfish Balls	15
Scalloped Oysters, Oyster Pie, etc., etc.	15

* * *

Cold Ham	15
Cold Corned Beef	15

PASTRY AND DESSERT.

Baked Apple Dumpling, Hard and Brandy Sauce	10
Strawberries and Cream	10
Strawberries and Ice Cream	15
Apple Meringue	10
Banana Meringue	10
Peach Charlotte	10
Peach Charlotte with Whipped Cream	15
Cold Rice Pudding	05
Bread Pudding	05
Cabinet Pudding	05
Cold Cornstarch	05
Cold Cornstarch with Whipped Cream	10
Charlotte Russe	10
Baked Apple Roll	05
Cold Farina	05
Wine Jelly	10
Peach Turnover	05
Pie à la Mode	10
Cup Custard	05
Vanilla Ice Cream	10
Neapolitan Ice Cream	10
Chocolate Eclair	05
Boston Cream Puffs	05
Cream Roll	05
Napoleon Cake	05
All Pies in Season	05
Angel Cake	05
Fruit Cake	05
Sponge Cake	05
Macaroons	05
Coffee Cake	05
Jelly Roll	05
Nut Layer Cake	05
Chocolate Layer Cake	05
Gingerbread	05

COFFEE, TEA, ETC.

Coffee	05
Cocoa	05
Milk	05
Half Milk and Cream	10
Tea served in pot (Ceylon or English Breakfast)	05
Chocolate with Whipped Cream, per pot	10
Buttermilk, per glass	05
Lemonade	05

Additional Cream, 5 Cents Extra.

Novel Catering at N. C. R., Dayton.

From The Hotel Monthly, January, 1911.

At the last annual meeting of the Ohio State Hotel Association in Dayton, the visiting hotel keepers were taken to the plant of the National Cash Register Co. and given a luncheon in the Officers' Club. Here they were introduced to a new style of catering and an exhibition of quick service, one hundred visitors being seated and served inside of five minutes, and the luncheon finished and a start made for a tour of the kitchen and factory inside of twenty minutes.

* * * The visiting hotel keepers were all seated at one table built in the form of a horseshoe. The table measures 36 inches across and 30 inches high. It has polished wood surface. The chairs are set so as to allow plenty of elbow room. They are arranged only on the outer side of the horseshoe. In front of each chair was a plate of nickel silver, 10¾ inches outside measurement, and filled with hot water so that the plate was kept hot and the foods on it warm through the meal. The table setting included knife, fork, butter knife, spoon, small bread and butter plates, epergnes of fruit, bread in the form of zwiebach, corn bread, pulled bread, sliced wheat bread, and shredded wheat biscuit. Salts and peppers were at hand. Inside the horseshoe, bisecting from the center of the bow lengthwise, is a series of stands holding warming dishes, after the style of chafing dishes, each dish heated from below with gas, and by this means providing virtually a chafing-dish service. * * * When the party was seated white boy waiters brought around these chafing dishes and each diner helped himself direct from them into his silver hot water warmed plate, first with sliced beef, then with browned potatoes, then with asparagus tips, then with stewed corn. The diners helped themselves to the kinds of bread they desired. When the diners had finished this main part of the dinner the hot plates were taken away and baked apples and fruit served; also tea, coffee or milk, as desired.

Illumination attracts: To be the center of a light zone is often a good asset.

Lunch room goods such as sandwiches and rolls are usually more appetizing when served carefully wrapped in waxed or other transparent paper, or in special individual bags which are placed on the market for this purpose. The packing of travelers' lunches can be done most appetizingly with these accessories.

- Luncheon Card, THE LINCOLN, Lincoln, Nebraska -

APPETIZERS

Canape of caviar	25
Anchovies canape	25
Sardines, box, imp't'd	50
Sardines, smoked	30

RELISHES

Spanish onions, sliced	10
Radishes	10
Sweet pickled onions	10
Queen olives	15
Stuffed olives	15
Sweet mixed pickles	10
Chow chow	5
Sweet midgets	5
Dill and sour pickles	5
Sliced tomatoes or Cucumber	20
Pickled walnuts	15
Celery	20
Sour pickled onions	15

SALADS

Bread and butter served with meat salads

Salad, chicken	40
Salad, shrimp	40
Salad, asparagus vinaigrette	40
Salad, potato	15
Tomato	30
Lettuce	20
Celery	25
Cucumbers	20
Pickled beets	10
Cold slaw	15
Combination vegetable	35

PRESERVED *and* STEWED FRUIT

Raw apples, each	5
Peach sauce	10
Preserved strawberries	10
Apple sauce	10
Stewed prunes or Currant jelly	10
Bananas, each	5
Oranges, each	10
Sliced oranges (special)	15
Baked apples, cream	15
Cranberry sauce	
Sliced pineapples	15
Bananas and cream	15

CHEESE

Swiss	10
Philadelphia cream	10
Roquefort	15
Neufchatel	5
American cream	5
Edam	15

Lincoln Hotel Cafe

F. J. RICHARDS, Manager

Breakfast	6:00 a. m. to 11:30 a. m.
Sunday	7:30 a. m. to 12:30 p. m.
Dinner	11:30 a. m. to 2:30 p. m.
Sunday	12:30 p. m. to 2:30 p. m.
Supper Daily	5:15 to 8:00 p. m.

SUNDAY, AUGUST 22, 1909

SPECIAL DISHES

SOUP

with meat orders 5 cents extra
Bread and butter served
Consomme, royal 10 Mock turtle soup 10

RELISHES

Stuffed mangoes 15 Olives 10

FISH

Broiled or Fried Whitefish or Trout 35

ENTREES

Boiled calves brains, vinaigrette sauce 40
Sweetbreads, creole style 40
Pineapple fritters, lemon sauce 15

ROASTS

Prime ribs of beef, au jus 40
Tame duckling stuffed, currant jelly 50

VEGETABLES

Corn on cob 15 New potatoes *in* cream 15
Fried egg plant 15

DESSERTS

Peach cobbler, whipped cream 10
Apple pie 5 Lemon pie 5
Vanilla ice cream 10; with cake 20
White grapes 15 Watermelon 20
Cantaloupe, one-half 15, whole 25
Blackberries and cream 15
Coffee 10 Milk 5 Tea 10 Buttermilk 5

TABLE D'HOTE LUNCHEON

60 CENTS

Served from 11:30 A. M. to 2:30 P. M.

Choice of { Consomme, royal / Mock turtle soup

Choice of Stuffed mangoes Olives

Choice of { Boiled calves brains, vinagrette sauce / Sweetbreads, Creole style / Tame duckling stuffed, currant jelly / Prime ribs of beef, au jus

Choice of Boiled potatoes Mashed potatoes

Choice of Fried egg plant Corn on cob

Tomato salad

Choice of { Peach cobbler, whipped cream / Apple pie Lemon pie / Ice cream and cake Watermelon

Choice of Coffee Tea Milk Buttermilk

SOUPS

Soup without meats 10c extra. Bread and butter served

Consomme	10
Vegetable soup	10
Clam broth	15
Puree of tomato	15

FISH TO ORDER

German fried potatoes, Bread and butter served

Broiled whitefish	35
Broiled or fried lake trout	35
Broiled or fried black bass	50

COLD MEATS

All cold meat orders include potato salad, bread and butter

Corned beef	30
Boiled ham	35
Boiled tongue	35
Dried beef	30
Roast beef	40
Chicken	40
Pickled lamb's tongue	35

COFFEE, TEA, CHOCOLATE *and* CREAM

Cup of coffee	10
Cup of tea	10
Pot of coffee	15
English breakfast, oolong or green tea, per pot, made to order	15
Cup of chocolate or cocoa 10; pot	15
Milk, per glass	5
Cream, per glass	15
Iced tea	10
Hot milk, bowl	10
Malted milk 10; with egg	15
Bowl half and half	15
Bowl half and half, with crackers or bread	20

SANDWICHES

Swiss cheese	10
Ham	10
Ham, fried or boiled	15
Egg	10
Ham and egg	20
Chicken	20
Tongue	15
Caviar	20
Sardine	15
Club	30

When one portion is served for two a charge of 15c will be made for service. For steaks, chops, etc., see a la carte bill. PLEASE PAY CASHIER. Please report any cause for complaint in the office

- Bill of Fare illustrating prohibition bar service, *The* LINCOLN, Lincoln, Nebraska -

Lincoln Hotel Buffet Lunch Room

SODAS PLAIN

Orange	5c
Lemon	5c
Pineapple	5c
Vanilla	5c
Chocolate	5c
Strawberry	5c
Root beer	5c
Coca cola	5c
Phosphates	5c

ICE CREAM SODA

Orange	10c
Lemon	10c
Pineapple	10c
Vanilla	10c
Chocolate	10c
Strawberry	10c
Maple	10c

SUNDAES

Plain	10c
Lincoln	15c
Fruit	15c
Nut	15c
Banana fruit	15c
Club house	15c
Maple	15c

Coffee, cup	5c
Tea, pot	10c

FRESH FRUIT

Oranges, sliced	15c
Bananas and cream	15c
Grape fruit, ½	15c
Sliced peaches and cream	15c
Ice cream and cake	15c
Orange, one	10c
Bananas, two	10c
Apples, one	5c

RELISHES

Radishes	5c
Sliced tomatoes	15c
Lettuce	15c
Olives	10c
Pickles	5c
Chow chow	5c
Cucumbers	15c
Pickled walnuts	15c
Dill pickles	5c

FANCY MIXED DRINKS

Elks delight	15c
Grape juice float	15c
Mint freeze	15c
Mint lemonade	15c
Mint limeade	15c
Orangeade	15c
Plain lemonade	15c
Seltzer lemonade	15c
Apollinaris lemonade	20c
White rock lemonade	20c
Grape limeade	20c
Grape rickey	15c
Egg malted milk	15c

SPECIALS

SALADS

Chicken	30c
Shrimp	30c
Potato	10c
Tomato	25c
Lettuce	20c
Cucumber	25c

CHEESE

Philadelphia cream	10c
Swiss	10c
Brick	10c
Limburger	10c
American	5c

Bread and butter served, except with potato

FANCY MIXED DRINKS

Queens favorite	15c
Egg flip	15c
Egg nogg	15c
Egg cherry	15c
Egg chocolate	15c
Egg phosphate	15c
Egg lemonade	15c

MINERAL WATERS

Buffalo lithia glass	10c
Apollinaris splits	15c
Apollinaris pts	25c
White rock splits	15c
White rock pts	25c
Shogo , glass	10c
Shogo lithia ginger ale	10c
Imported ginger ale, pts	25c
Red raven splits	15c
Hunyadi water	10c
Bromo seltzer	10c

SANDWICHES

Ham	10c
Sardines	20c
Swiss cheese	10c
Chicken	20c
Caviar	20c
Lettuce	10c
Peanut butter	10c
Roast beef	10c
Brick cheese	10c
Limberger	10c

COLD MEATS

Roast beef	20c
Pickled lamb tongue	20c
Ham	20c
Chicken	25c
Summer sausage	15c
Pork and beans	20c

With potato salad 5c extra

Bread and butter furnished

A Popular Style Card.

Haring's Restaurant, at State and Monroe streets, Chicago, has novel features, in particular the Club combinations, served on platters with special receptacles for meats, vegetables and sauces. The following is a typical noonday bill of fare:

SPECIAL CLUB COMBINATIONS

1 (40 cents)—Hot minced chicken sandwich, mashed potatoes, cabbage salad, apple or apricot pie, choice of drinks.

2 (50 cents)—Choice of soups on special en tasse, chicken croquettes, mashed or boiled potatoes, stewed prunes and string beans, apple or apricot pie, peach cobbler or ice cream or orange pudding, choice of drinks.

3 (75 cents)—Choice of soups on special, roast sirloin, mashed or boiled potatoes, stewed prunes and string beans, cabbage salad, choice of pies, ice creams or ices or strawberry pudding, choice of drinks, American or brie cheese and wafers.

SPECIALS TODAY

Chicken broth with rice	20
Clam chowder, Philadelphia	25
Puree of peas, au cruton	20
Indiana frog legs, tartar sauce	40
Boiled salmon trout, Allemande	35
Steamed frankforts with potato salad	35
Ragout à la Deutsch	35
Macaroni and chicken, à la Haring, au gratin	40
Turkey hash with green peppers	35
Chicken cutlets with peas	35
Fried lamb chops with stuffed tomatoes	45
Tenderloin steak, string beans	50
Prime roast beef au jus	50
Extra cut, for two	90
Special Mexican tamale, green pepper salad	25
Special cold asparagus, peeled, vinaigrette sauce	35
Hot turkey sandwich	30
Southern sandwich	10
Crabmeat sandwich	15
New England sandwich	10
New potatoes in cream	20
New potatoes and new peas in cream	20
Baked or brown sweet potatoes	25
Candied sweet potatoes	20
Sweet potatoes, southern style	25
Grilled sweet potatoes	25
Stewed tomatoes	10
Fresh asparagus, cream sauce or drawn butter	25
Peas in cream	10
Stringless beans	15
New spinach	20
Succotash	15
Spiced beets, in pickle	15
Young onions	10
Watercress	10
Crab meat salad	40
Sardines in box	30
Tomato stuffed, cabbage and green pepper salad	25
Head lettuce, French or mayonnaise dressing	25
Toasted English muffin with maple syrup	20
Tea biscuits, white clover honey	15
One-half grape fruit	20
Baked apple with cream	10
Fresh strawberries and cream	25
Ice cream à la Haring	20
Ice cream sandwich	20
Parisienne coupe	20
Salpicon of fruits	20
Fruit ice	15
Fresh strawberry ice cream	15
Fresh strawberry sundae	20
Chocolate nut sundae	15
Lemon ice	10
Fresh strawberry short cake	25
Fresh strawberry tarts	15
Apple pie	10
Apricot pie	10
Fresh rhubarb pie	15
Fresh strawberry pie	15
Fresh strawberry pudding	10
Orange pudding	10
Pie à la mode, plain	20
Pie à la mode, fancy	25
Haring's special rice pudding	10
Tapioca pudding	10
Peach cobbler	10
Fresh rhubarb sauce	10
Camembert cheese with crackers	20
Ginger ale splits, Hydrox	10
Haring's special hot chocolate	10
Eggnog	15
Unfermented grape juice	10
Haring's special buttermilk, individual bottles	10

Table d'hote, the Cafe Beck, Woodlawn, Chicago; 50 cents; 5 to 8 p. m.:

Tomato soup Cucumber salad
Fried spring chicken, brown cream gravy
Roast spring lamb, mint sauce or brown gravy
Roast native beef, au jus
Pork tenderloin
Mashed potatoes Peas
Hot rolls Sweet potatoes
Lemon sherbet
Vanilla ice cream and cake
Apple pie Pumpkin pie
Cream tapioca pudding Pie a la mode, 10c extra
Tea Coffee Milk

A LA CARTE

Steaks and Chops

Becks special steak, 75c; with onions, 85c; with mushrooms, $1.00
Tenderloin steak, 60c; with onions, 70c; with mushrooms, 95c
Porterhouse steak, 85c; with onions, $1.00; with mushrooms, $1.15
Double porterhouse steak, $1.50; with onions, $1.70; with mushrooms, $1.85
Lamb chops (two), 35c Pork chops, 35c
Veal cutlets, breaded, tomato sauce, 45c
Pork tenderloin, 40c

Vegetables and Salads

Lyonnaise, French fried or hashed brown potatoes, 15c
Potatoes au gratin, 20c French peas, 20c
Stewed tomatoes, 10c Stewed corn, 10c
Sliced tomatoes, 15c Sliced cucumbers, 15c
Combination salad, 25c

Dessert

Ice cream and cake, 15c Grape fruit, 15c
Pie, 10c Sliced orange, 15c
Sliced bananas and cream, 15c
Strawberries and cream, 15c
Pot of tea, 10c Coffee, 5c
Pot of Coffee, 15c Milk, 5c

Modified European Cards.

(*From Hotel Downey, Lansing, Mich*)

BREAKFAST.

½ Grape fruit 15c Baked apples 10c
Apples 10c Stewed prunes 10c
Sliced bananas 10c Grapes 10c Oranges 10c
Clam bouillon 15c Oyster stew 25c
Fried oysters, tartar sauce 30c
Oat meal with cream 10c
Mapl flake, individual, 10c
Grape nuts 10c
Shredded wheat biscuits 10c
Toasted corn flakes, individual, 10c
Fried perch, with bacon, 25c
Broiled whitefish, parsley butter, 25c
Boiled or broiled salt mackerel 25c
Minced chicken, with mushrooms 25c
Saute of sweetbreads, on toast 25c
Fried Downey's sausage 25c
Eggs fried 20c Boiled 20c Scrambled 20c
Shirred 25c Poached on toast 25c
Omelettes plain 25c Ham 30c
Cheese 30c Spanish 30c Parsley 30c
Ham or bacon and eggs 30c
Broiled tenderloin steak 30c
Veal chops 25c Lamb chops 40c
Pork chops 25c Broiled ham 25c
Breakfast bacon 25c
Calf's liver and bacon 25c
Potatoes German fried 10c Baked 10c
Saute 10c
French rolls 10c Spice muffins 10c
Toast 10c Doughnuts 10c
Buckwheat or wheat cakes, with maple syrup 15c
Comb honey 10c Orange marmalade 10c
Tea 10c Coffee 10c Chocolate 10c Cocoa 10c
Milk 10c

DINNER

Oyster cocktail 25c Blue points 25c
Chicken, with noodles 15c
Radishes 15c Dressed lettuce 10c
Salted almonds 15c Sweet Gherkins 10c
Melon mangoes 10c Celery 10c Olives 10c
Sliced cucumbers 20c Spanish onions 10c
Stuffed trout, sauce bordelaise 25c
Potatoes, duchesse
Pork spareribs, with browned sweet potatoes 25c
Honey comb tripe, a L'Orly 25c
Pineapple sherbet 10c
Roast prime beef 30c
Mashed potatoes 10c Potatoes in cream 10c
Roast young chicken, cranberry sauce 30c
Stewed tomatoes 10c Fried parsnips 10c
Combination salad 10c
Almond cream roll 10c
Apple pie 10c Pumpkin 10c
Maple ice cream 10c Assorted cake 10c
Grapes 10c Oranges 10c Bananas 10c Apples 10c
California figs 10c Mixed nuts 10c
Edam, royal and American cheese 10c
Roquefort cheese 20c
Saratoga wafers Crackers
Home made, rye and salt rising bread
Tea 10c Coffee 10c Milk 10c Ice tea 10c

EVENING MEAL

Blue points 25c Oyster cocktail 25c
Oyster stew 25c Consomme aux riz 15c
Oysters fried 30c Pan roast 30c Broiled 30c
Boiled rice 10c Mapl flake, individual 10c
Grape nuts 10c Shredded wheat biscuit 10c
Toasted corn flakes, individual 10c
Dressed lettuce 10c Spanish onions 10c
Stuffed olives 10c Sliced cucumbers 20c
Mixed sweet pickles 10 Dill pickles 10c
Celery 10c
Broiled whitefish, parsley butter 25c
Fried trout, tartar sauce 25c
Saratoga chips

EVENING SPECIALS

Braised young chicken, creole sauce 30c
Broiled lamb steak 25c
Calf brains, with scrambled eggs 25c
Eggs fried 20c Boiled 20c Scrambled 20c
Shirred 25c Poached on toast 25c
Omelettes plain 25c Ham 30c
Cheese 30c Spanish 30c Parsley 30c
Ham or bacon and eggs 30c
Broiled sirloin steak 60c
Broiled tenderloin steak 30c
Veal steak 25c Lamb chops 40c Pork chops 25c

Keep Tea and Coffee Pots Clean.

H. E. Graham, of Chase and Sanborn, speaking of the brewing of good coffee and tea: "One of the most important things we have had to contend with is the matter of keeping the coffee urns, coffee pots, and tea pots clean. Whenever we have a complaint from a hotel or restaurant we immediately investigate, and in nine cases out of ten find that the trouble lies in the urns and pots not having been properly cleaned. When the coffee urn or tea or coffee pot is not given proper attention in this respect the vessels become polluted with poisonous sediment, and naturally the beverages brewed in them are spoiled.

"The urns and pots should be cleaned every day as a matter of course, and oftener if the brewings are frequent; and in the matter of tea, the pots should be examined and cleaned after each using.

"The trouble lies largely in the help not taking the proper pains; also in lack of eye-service with the heads of department, who, from failure to continuously inspect, thereby fail to keep the employes, whose duty it is to make the brews, properly keyed up to their work.

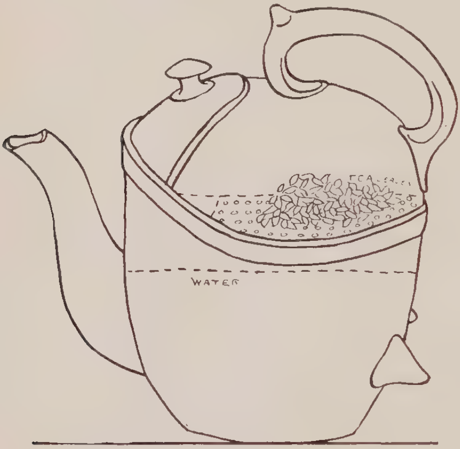
"The coffee bags should not be rinsed in hot water and hung up to dry. If this is done, they take up the impurities of the air. The proper way is to rinse them thoroughly in cold water. An expert in coffee making said to me the other day: 'I put the bags, after rinsing, into a crock of cold water, changing the water frequently so as to keep it fresh, then wringing before using.' But there must be great care taken in this wringing. The hands that do the wringing must be clean."

The Brown Betty Teapot: Its Ideal Brew

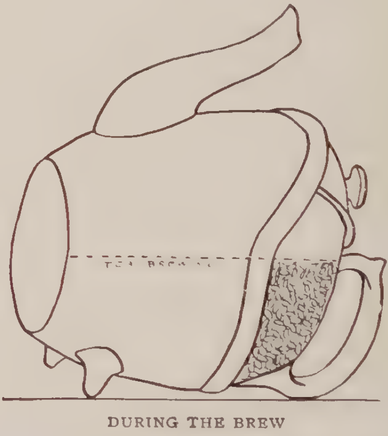
From The Hotel Monthly, July 1911.

In Bulletin No. 11 of the Housekeeping Experiment Station in Darien, Conn. (Chas. Barnard, editor) there is described a tea-pot called the Brown Betty, which, after reading the description by Professor Barnard, and his method of brewing tea in this pot, we concluded that tea brewed in a Brown Betty is about as good tea as can be made

The pot is in one piece of china, with the exception of the removable lid. Inside, near the top, is a chamber, the bottom of which is perforated with two or three hundred small holes. This is where the tea leaves are placed before the brew is made. In front of this perforated bottom is an open space for pouring in the hot water just before taking the tea-pot to the table, so that when the tea is ready to be served the hot water is in the tea-pot and the dry tea leaves separated from it in the top of the tea-pot. The lid is put on. The tea-pot is then carried to the table and placed before the person who pours the tea. But instead of standing right side up, it is laid over on its back, resting on two short legs protruding from the back, and the handle. So soon as it is turned this way the water flows into the tea chamber and the brew begins.



BEFORE AND AFTER THE BREW



DURING THE BREW

The connoisseur of tea wants it of a certain strength, and does not want it stronger or weaker during the meal, so that it may be a two-minute, three-minute, or four-minute brew, to get the desired strength. The party who pours the tea is judge of when the tea is right, and is supposed to time the brew; and when it is brewed to the right strength the tea-pot is simply turned right side up, when the tea is in the bottom of the tea-pot, and the tea leaves are up out of the water, so that there is no possibility of the beverage being poisoned by tannin or made bitter by too long standing. The brewed tea is of the same strength during the meal. If more tea is brewed than is needed for the meal, that which is left can be poured off for use at other meals, as cold tea, or it can be reheated without impairment to the flavor.

The Brown Betty seems to have solved the tea-making problem in the sense that, where this device is used, it is up to the lover of good tea to make his own brew, and it is nobody's fault if it is not to his liking.

* * *

The Brewing of Tea.

In the July HOTEL MONTHLY, page 37, we illustrated the Brown Betty tea pot, and stated that we had learned of this tea pot from a bulletin issued by the Housekeeping Experiment Station at Darien, Conn. The article has attracted a good deal of attention from hotel people interested in the service of tea, and several have asked where they can buy the tea pots. We reproduce, with permission of Professor Barnard, of the experiment station, an extract from the bulletin relating to tea making, being part of an article on "The importance of using the most efficient kitchen utensils if we are to economize in light, heat, time and food."

* * * In preparing the Tea Making Chart, the same tea pot was used in both records, because it had proved to be efficient in making a superior cup of tea. To understand this it is necessary to clearly understand the conditions that are essential in making good tea and these conditions will explain why this particular utensil is an efficient tea maker.

Housekeepers know that pouring hot water over dry tea leaves produces an infusion we call tea. This process of steeping leaves or other vegetable matter, or making an infusion begins the instant the boiling water touches the tea leaves and continues until the leaves have parted with all the matter in them that can be extracted by water or until the water can take or hold no more. It is not important to know how long this process continues. The great point is that the infusion continuously changes its taste, appearance and density. It gradually takes up from the tea leaves a series of different materials that completely change its character. Experiments long ago showed that what is called the first infusion is the best and that this cream of the infusions appears during the first three minutes after the hot water is poured over the tea leaves. If we allow the leaves to steep three minutes more we get another infusion that is not quite as good. If we let them steep nine, twelve, fifteen or more minutes we have a tea that grows stronger but is less and less acceptable as a breakfast drink and if steeped too long the infusion is unfit to drink. Tea pots in which the tea leaves are placed and hot water poured over them and that have no means of separating them from the water are thus wholly inefficient, because they give us no control or a very imperfect control over the character of the infusion.

The most simple way to control the infusion is to let the tea pot stand just three minutes and then to pour out a cup of tea. This will be the best cup, because the infusion left in the pot is continuously changing and the second cup is not quite as good. Another way is to put the tea leaves in a tea ball and to lift it out of the water at the end of the first three minutes. This gives perfect control over the infusion by taking the leaves away and stopping the process. The water in the tea pot will remain unchanged and every cup will be cream tea, all being exactly alike. Samovars having large tea balls hung by a chain give control, because without opening the urn the chain can be pulled and the tea ball lifted out of the water and hung suspended over it. A tea percolator, in another way, gives the perfect control that the coffee percolator gives over coffee making.

The tea pot used at the station in making the tea chart consists of a handsome stoneware tea pot having a strainer inside near the top of the tea pot and dividing it into two parts. When about to be filled the cover is taken off and the tea pot laid flat on its back on a tray or flat dish, the handle and two small projections serving as three legs to support the tea pot in this unusual position. One teaspoonful of tea is then poured into the top of the pot above the perforated partition or strainer and the pot is then filled with hot water and the cover put in place. The tea pot is at once carried in its tray and placed on the table before the Housemother. The cook or maid who filled the pot simply carries the tea pot on its back to the table and there her duty ends and the control of the tea making is left in the hands of whoever serves the tea. : She looks at the clock the instant the tea pot, with its nose in the air, is placed before her. In exactly three minutes she takes up the tea pot and sets it on its feet.

In this position the water, now carrying the infusion, flows to the lower part of the pot, leaving the spent leaves high and dry above the strainer. She at once drops a silken, wool lined insulating "cozy" over the pot. Now every cup of tea will be exactly alike and all be of the first infusion and the last comer to breakfast may be an hour late and yet have a hot cup of tea. A large tea pot of this pattern may be used to make a pint or more of tea, all of the same infusion. This can be poured into a glass jar and stored in a cool place till wanted. Then it will be only necessary to heat it and serve. The advantage is that the tea may be made in the morning and kept for four o'clock tea or for an emergency cup of tea for an invalid or for unexpected callers at any hour or to serve as iced tea at lunch. * * *

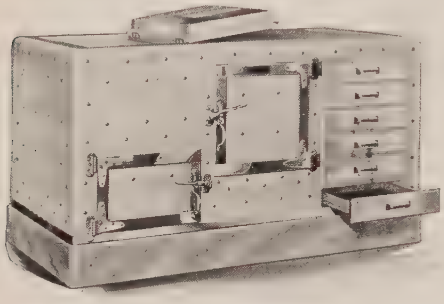
This matter of making tea is here given in detail, not so much that housekeepers be told how to make tea, but to draw attention to the fact that in housekeeping efficiency it is essential to have some knowledge of physics, mechanics, chemistry and dietectics, for, in studying this simple little tea pot used in these experiments in tea making, we have used the physics of heat, the mechanical construction of the pot itself, the chemistry of infusions and the dietectic value of different degrees of infusion. We use these sciences every day in housekeeping and the wise housemother will inspire her daughters to look at house work, not as a dreary drudgery, but as a fascinating combination of elements of the most interesting and valuable of the great sciences. The three graces of Housekeeping are Order, Cleanliness and Know-how —these three and the greatest of these is Know-how.

Sidney G. Abbott of Memphis, has started an open air cafe at East End Park near that city. He writes: "Everything is served under the trees. In addition to the bill I am also serving banquets and special dinners. I carry no stock on hand for specials, but have messenger service from town, and serve anything on the market on two hours' notice. This has taken very well with the Memphis people." The card lists five relishes, ham and eggs, bacon and eggs, four salads, fourteen sandwiches, and about twenty soft drinks.

Combination lunch room seat and table for self-serve places.

Northwestern Depot Lunchroom at Madison

One of the most attractive lunch rooms in America was opened last January in the Chicago and Northwestern depot at Madison, Wis., and is operated under the management of C. F. Christensen. The counter is all of polished wood, the shelving all of wood and the fixtures all up from the floor and thoroughly sanitary. The wall is wainscotted to a height of nine feet with green tile. The room is floored with marble cement. The showcases are built in four decks. The principal article of equipment, serving both for use and ornament, is a McCray refrigerator faced with white tile inside and out, and its top serving as a display counter; this box especially designed by the McCray Refrigerator Company.



The bill of fare for the lunch counter service lists:

FRUIT: Orange, whole, 10c; sliced, 15c; assorted fruit, 20c; sliced bananas, 15c; stewed prunes, 15c; apple sauce, 10c.

CEREALS: Oatmeal and milk, 15c; oatmeal and cream, 20c; cream of wheat, 20c; grape nuts, 20c; shredded wheat biscuit with milk, 15c; with cream, 20c; toasted corn flakes, 20c; puffed rice, 20c.

BREADS, TOASTS, MUFFINS, ETC.: Plain bread and butter, 10c; butter toast, 10c; dry toast, 10c; milk toast, 15c; cream toast, 20c; coffee roll with butter, 10c; plain rolls and butter, 10c; corn muffins, 10c; wheat muffins, 10c; wheat cakes, maple syrup, 15c.

EGGS: Boiled (2), 15c; fried (2), 15c; scrambled (3), 20c; shirred, 15c; poached on toast (2), 25c; omelet, plain, 25c.

READY DISHES—HOT: Vegetable soup, 10c; cream of tomato soup, 10c; baked pork and beans, 15c; frankfurter sausage, potato salad, 25c.

SANDWICHES, ETC.: Ham sandwich, 10c; egg sandwich, 15c; ham and egg sandwich, 20c; cinnamon rolls (2), 10c; cookies, 10c; doughnuts (2), 10c; Swiss cheese sandwich, 10c; cup cakes (2), 10c; layer cake, 10c; jelly roll, 10c.

PIES (our own make): Apple, 10c; peach, 10c; cocoanut, 10c; custard, 10c; lemon cream, 10c; chocolate cream, 10c; raisin, 10c.

TEA, COFFEE, ETC.: Coffee, per cup, 10c; coffee, per pot, 15c; tea, per pot, 10c; milk, per glass, 5c; half and half, per glass, 10c; cream, per glass, 15c; cocoa, per pot, 15c; chocolate, per pot, 15c; malted milk, 15c.

In the center of the card is a list of hot weather suggestions; these distinguished by being printed on the card in red ink. The list includes:

"HOT WEATHER SUGGESTIONS": Cold boiled ham, 35c; cold boiled tongue, 35c; cold roast beef, 35c (potato salad served with above); Boston baked beans, 20c; imported sardines, 25c; (1) cold fried chicken, quarter, 20c; cantaloupe, half, 10c; whole, 15c; watermelon, 15c; ice cream, 10c; iced tea or coffee, 10c; buttermilk, 5c.

Attached to the card is a "Special To-day" card, of which the following is a fair sample:

Sliced cucumbers, 15c; Queen olives, 15c; sliced tomatoes, 15c; pickled beets, 10c; head lettuce with egg, 15c; soups, vegetable, 10c; chicken bouillon en tasse, 10c; broiled lake trout, maitre d'hotel, 35c; hot roast beef sandwich and mashed potatoes, 15c; fried hamburg and mashed potatoes, 15c; fried veal chops, cream sauce, 35c; French mutton chops on toast, 35c; small steak, French fried potatoes, 35c; beef stew with vegetables, 25c; roast lamb, mint sauce, 35c; roast prime beef au jus, 35c; steamed or mashed potatoes, 10c; cabbage in cream, 10c; watermelon, 15c; cantaloupe, 15c; half, 10c.

Lunch Counter for Country Hotels.

Hotel World Editorial.

The complaint is frequent from country hotel men that they cannot compete with cheap restaurants in their town. That seems to be equivalent to admitting that they have not the ability to adjust business conditions and demands to the conditions of their own business. If a restaurant man without any rooms or a bar can make a living or can make profit on feeding, the hotel man with a complete organization, a building with lots of rooms and possibly a bar, ought to make it possible to make his feeding business pay. What might be called his ''overhead charges'' are largely defrayed to begin with. If he has plenty of space on the first or even the second floor he surely ought to be able to so arrange the space, to so cook and so serve and so charge, that he could compete with any restaurant man. Why he cannot seems to be a conundrum.

We think that we can guess this conundrum. Is this state of affairs not due to the fact that in the country hotel the commercial traveler is expected to eat and pay for what he does not want? If a man wants only a cup of coffee and plate of cakes, or doughnuts, or a sandwich, he does not want to pay a half dollar for the same; and if he has over-slept himself and is in a hurry to get out he does not want to sit in a dining room and wait possibly five minutes before the auburn-haired waitress gets to him and then wait another five or ten minutes to have her return from the kitchen to tell him that the ‘‘baked potatoes is all out.’’ He orders meat, not because he has an appetite for it at that hour in the morning, but because it looks like the most expensive thing on the menu and it costs just the same as any other item, for he pays only fifty cents for the whole darn trash. The country hotel man would make more money by selling him coffee and doughnuts or coffee and a plate of cakes at ten or fifteen cents. But in order to serve him properly and at a profit in that way it will not do to have him sit down at a table, with a chair, a napkin and a special waiter. Cheap, quick service can only be satisfactorily rendered at a lunch counter, where the patron sits on a stool, with the coffee urn and gas or electric cake ‘‘cooker’’ in sight, and where one girl can wait on a dozen people in one-fourth the time that one girl can wait on one person in the typical country dining-room.

The average country hotel man will rise up and say that he has no space for a lunch counter. What is there so sacred about the average hotel dining-room that you can't run a screen or a partition through the middle of it and have lunch counter service in one-half of it and American plan service in the other half? He will hold up his hands and exclaim that this double service is impossible and would simply add to the expense. That is true if he is not bright enough to know how to adjust the conditions. Possibly there is no need of having an American plan breakfast at all. That is a point that will settle itself by actual experience, but the chances are ten to one that if you serve a man a good American breakfast at seventy-five cents and adjacent to your dining room you had a lunch counter where you served first-class coffee, nice cakes, fruit and breakfast foods, that the man with plenty of money would leave the dining room forgotten and eat at the lunch counter. His excuse would be not that he liked it better but that he was in a hurry; because we American people do not want to admit that we have not all sorts of money to blow and that we are ashamed to economize, but want the world to have the impression that we are ready to spend money, and yet are constantly looking out for an opportunity to ‘‘nig’’ a little on expense here and there. It surely is an arbitrary proposition to divide the food for a day into three piles, charging the same for each pile, and tell the patrons to pay the price and eat it or leave it. When the country hotel gets so that it can give a customer a ten-cent breakfast or a $2 dinner if he wants it, the cheap country restaurant will not trouble it so much.

These remarks are not a treatise on the subject, but simply suggestions that the thing in nine cases out of ten can be done if the proper technical skill and business ability and a little money is applied, to provide the appurtenances, service and conditions that are required.

Summer Garden Refreshment Cards

At the summer garden of the Wayne Hotel, Detroit, overlooking the Detroit River (two thousand seats), these quick service cards are in use.

Wayne Gardens delicatessen lunch a la carte:

Celery	20	Queen olives	15
Radishes	15	Sweet pickles	15
Green onions	15	Cold slaw	10

Spiced salmon	25	Sardines	25
Anchovies in oil	25	Soused mackerel	25
Kippered herring	35	Tunny in oil	25
Holland herring	35	Shrimps	40

Pickled lamb tongue	30	Salami sausage	20
Pickled pigs feet	20	Frankfurt sausage	10
Baked pork & beans	20	Chipped beef	25
Boiled beef tongue	40	Boiled ham	35

SANDWICHES

Roast beef	20	Beef tongue	15
Ham	15	Sardine	20
Chicken	20	Caviar	35
Club	30	Lettuce	10
Cheese	10	Swiss cheese	15
Pickle	10	Roquefort cheese	25

SALADS

Celery	15	Chicken	35
Potato	15	Combination	40
German potato	20	Lobster	50
Lettuce and tomato	30	Shrimps	40

Vanilla, Lemon or Chocolate Ice Cream - 15

Drinks Card, Wayne Hotel Gardens, Detroit:

Absinthe "Frappe"	25	Mint julep	25
N. O. fizz	25	Rickey	15
Silver fizz	20	Cocktails	15
Golden fizz	20	Cloverleaf	25
Royal fizz	20	Sours	15
Grand royal fizz	25	Port	15
Plain fizz	15	Sherry	15
Sloe gin fizz	20	Catawba	15
Flips, sherry or others	20	Hennessy "pony"	15
Egg nog	25	Hennessy drink	25
Milk punch	25	High ball	15
Plain lemonade	15	Cordials, per pony	20
Claret lemonade	20	Pousse cafe	40
Whiskey lemonade	25	White caps	25
Seltzer lemonade	20	Creme de menthe	20
Apollinaris lemonade with split	25	Pop	10
		Coca-cola	10
Claret punch	20	Butter milk	10
Whiskey punch	20	Mt. Valley splits	10
Sherry cobbler	20		

Imported Munchener beer	Steins	15
Pilsner imported	Steins	15
Stroh's special brewed especially for the Wayne Gardens—served in steins		10

Stroh's	pts.	15	Lemps	pts	15
Altes lager	"	15	Pabst blue ribbon	"	15
Goebel's	"	15	Schlitz	"	15
Voigt's	"	15	Kopitz-Melcher's	"	15

Budweiser - - pts 15

Cigars - - - Cigarettes

Champagnes, clarets and other bottled goods, see wine list.

PENNSYLVANIA RAILROAD COMMISSARY DEPARTMENT.

The Restaurant and Lunch Room in New York Station, the Finest Equipped Railroad Catering Plant in the World.

From the Hotel Monthly, Septembe› 1911.

The Restaurant and Lunch Room are located at the far end of the Arcade entrance from Seventh avenue; this Arcade, 45 feet wide, by 225 feet long, bordered on both sides by business stores.

The lunchroom is to the right of the arcade; the restaurant to the left. The rooms are the same size, each 140 by 60 feet, the ceiling 40 feet high. The floor plans herewith presented will give a general idea of the arrangemen of tables and counters. The half tone illustrations picture the rooms as seen from the principal entrances.

The interior finish of both rooms is rich and beautiful, the effect enhanced with the abundance of window light, and by the profuse illumination from chandeliers and wall brackets. Each of the rooms is partitioned off about two-thirds back, screening a grill back of the lunchroom, and a buffet-grill back of the restaurant.

Before reading further, a study of the floor plan of the station will make this description easier to understand.

Note the Arcade at Seventh avenue; the colonnaded hall at the far end of the Arcade, flanked by restaurant on one side, lunch room on the other; the broad flight of steps leading down to the general waiting room (277 by 103 feet, with arched ceiling 150 feet high); the corridor across from the stairway flanked by the men's waiting room, and the women's waiting room, leading to the concourse (entrance to trains), 340 by 210 feet, with ceiling 150 feet high. Consider that the site covered by the station is 430 by 784 feet, eight acres in area, and the different floors totaling 28 acres.

Notwithstanding the immense size of the restaurant and lunch room, note how small a place they occupy in comparison with the entire floor area of the station. Note also their central location for the convenience of patrons.

The working department, including kitchen, pantries and storerooms, is equally convenient for the operation of the restaurant and lunch room.

The two large rooms bordering on the far end of the Arcade are utilized for pantries and steam tables for quick srrvice. These are connected by elevators with the floor above, which, over the restaurant, is devoted to kitchen and bake shop, and over the lunch room to store rooms and dining and locker rooms for employes.

The kitchen and store rooms are connected by wide corridor leading over the Arcade.

The helps' hall is located over the lunch room pantry, and the bake shop over the restaurant pantry.

The kitchen space (directly over the restaurant) is 60 by 130 feet; the bakeshop 32 by 32 feet; the helps' hall 32 by 32 feet, and the store rooms, etc., over the lunch room, 60 by 130 feet.

The Lunch Room

The lunch room counter, built in form of the letter S, is 192 feet long, and accommodates 96 stools, each spaced twenty-four inches from center to center. The counter has marble top 30 inches wide, is tile lined inside and marble faced outside; the edge of the counter on the inside, below the tile top, covered with a ribbon of metal, silver plated.

The study of the Lunch Room plan shows the arrangement under the counter for milk, butter, cream, silver, china, fountains, sinks and other necessities for quick action in service.

The refrigerators, of Lorrillard build, are tiled inside and out; the butter pats are on china butter chips set on porcelain trays and kept in cold drawers. The milk is kept in individual bottles in special coolers. The display tables are on nickeled metal frame with marble top, and all plate glass enclosed.

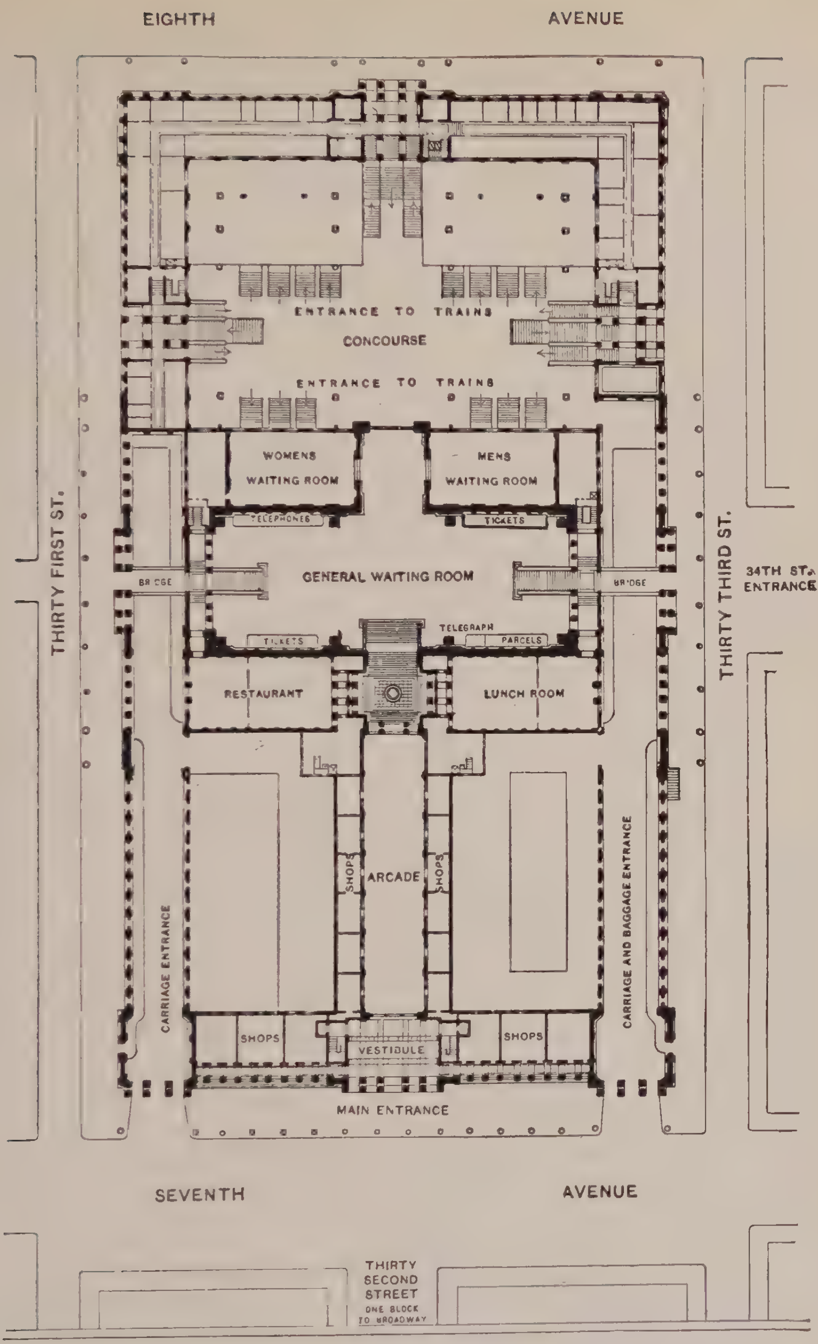
The lunch room floor is marble outside the counter and cork inside the counter.

The serving room is equipped with complete dishwashing steam table, refrigerator, and all pantry conveniences, every detail of the arrangement with eye—single to first class service.

The Restaurant and Buffet

The plan of the restaurant and buffet shows the arrangement of the tables, the location of the sideboards and buffet bar, and the arrangement of the service pantry, with dumb waiter and elevator service to the kitchen on the floor above. The beautiful decoration of the restaurant is enhanced with genuine palms at the entrances.

The four-chair round tables are 42 inches in diameter. The table cloths for these tables are 66 by 66 inches. The square tables are of four



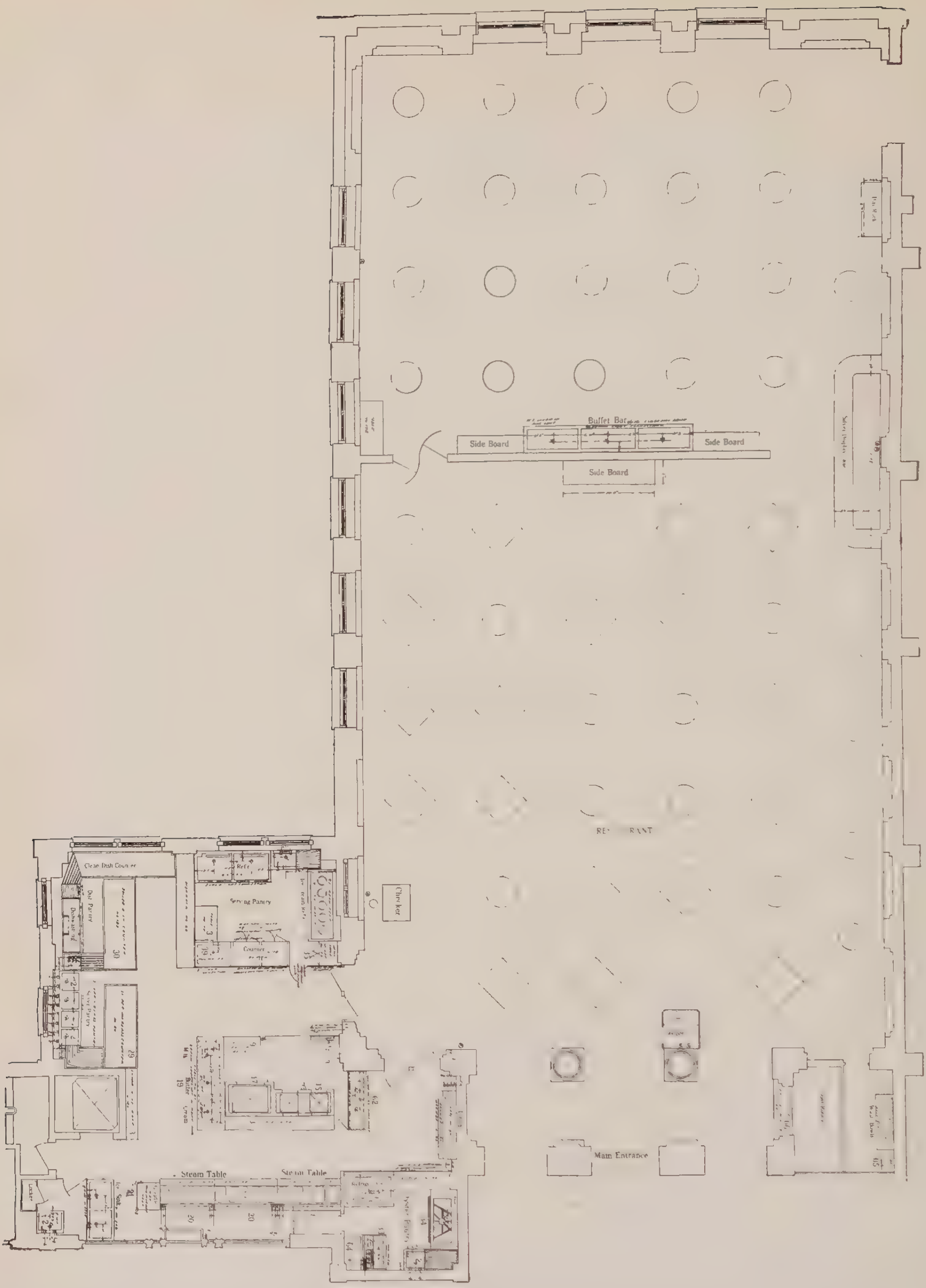
PLAN OF THE STREET FLOOR

sizes: two-chair, 36 by 30 inches, the cloth 54 by 60 inches; three-chair, 30 by 42 inches, the cloth 54 by 66 inches; four-chair, 48 by 30 inches, the cloth 54 by 72 inches; six-chair, 46 by 48 inches, the cloth 70 by 72 inches.

The service tables are 20 by 30 inches, the legs 34 inches deep, with shelves between the legs 18 inches down from the marble top.

The Kitchen

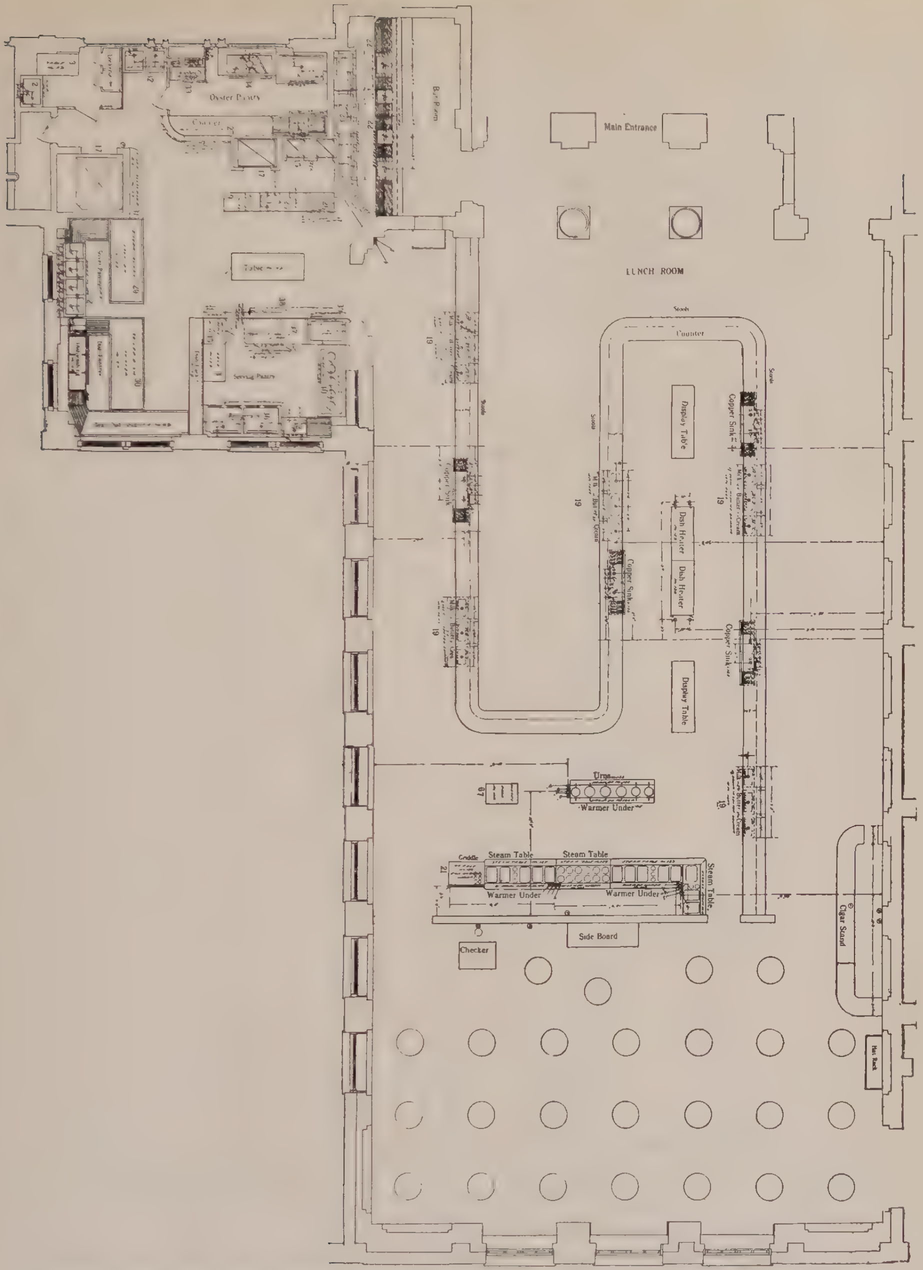
The kitchen takes rank among the largest as



RESTAURANT, BUFFET, AND SERVING PANTRY, PENNSYLVANIA TERMINAL STATION, NEW YORK.

well as the finest in America. No expense was spared to have this an ideal work room in all that makes for the wholesome and appetising preparation and service of foods. The room is light, high ceiled, and perfectly ventilated. The plan shows the arrangement.

The plan shows the corridor entrance from store rooms on the same floor; the ranges and boilers in the center; the cooks' tables convenient to the ranges; the steamers, vegetable boilers, stock boilers, also conveniently located; the pot and pan sinks ranged along a wall back of the ranges; the butcher shop, tiled lined, directly opposite the cold storage. In the butcher shop there is installed one of the Buffalo meat choppers, a new article of kitchen



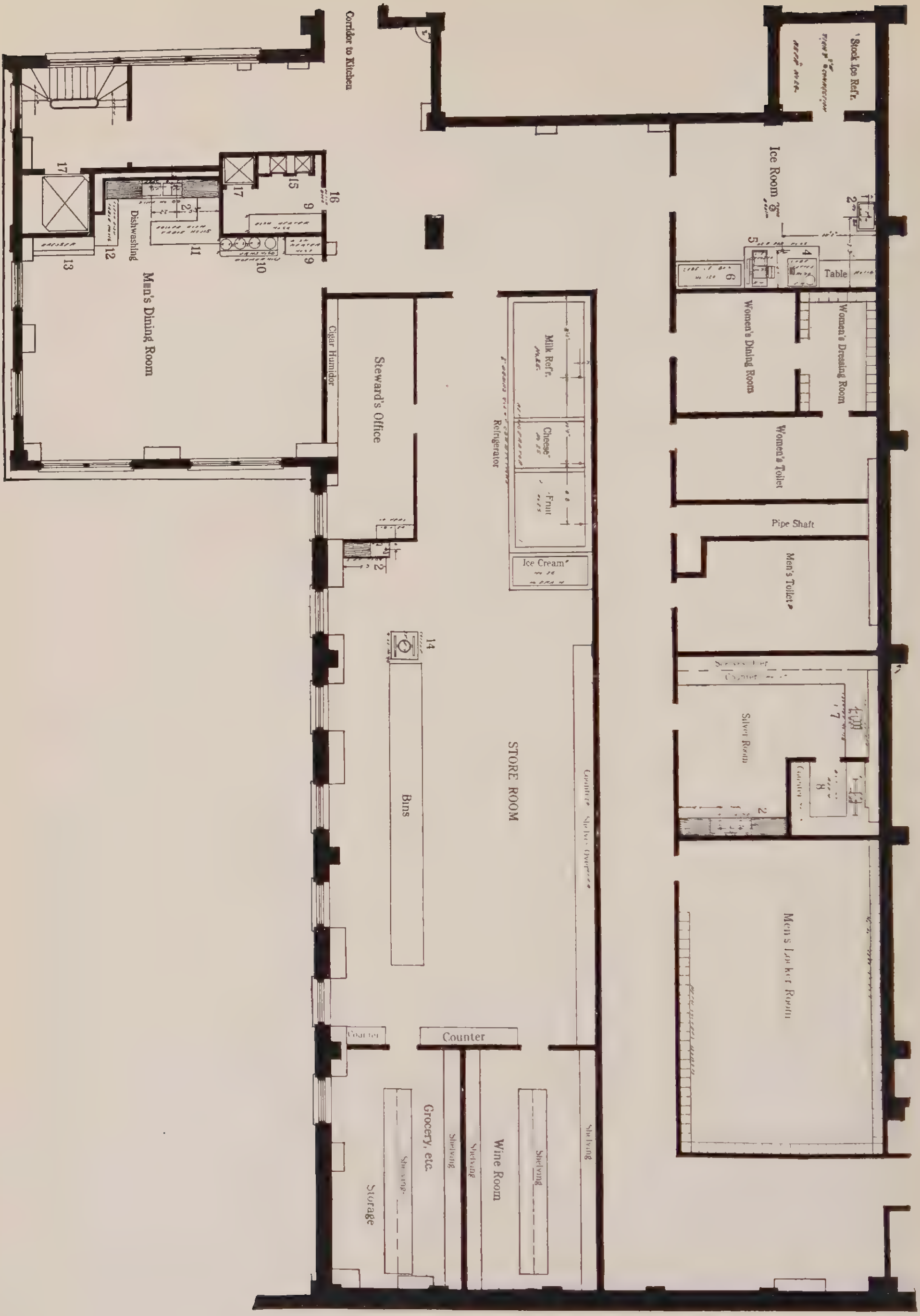
LUNCH ROOM, BAR AND SERVING PANTRY, PENNSYLVANIA TERMINAL STATION, NEW YORK.

equipment that is highly commended. The cold storage boxes, occupying floor space 40x50 feet, are all glass lined, mosaic floored, and equipped with detachable metal racks. The drawers for cut meats are all ball bearing. The plan shows the arrangement. All compartments are floored for gravity drain, and can be flushed with hose, ceiling, walls and floor. They are believed to be the finest aggregation of cold storage boxes provided for any catering plant in the world.

The kitchen utensils are copper, the trays aluminum, the creamers tile.

The chef's office commands the entire kitchen.

A commendable feature of this culinary department is that there is no toilet room anywhere near. These are removed as far as they



STORE, WINE, & EMPLOYES' DINING & LOCKER ROOMS, PENNSYLVANIA STATION, NEW YORK.

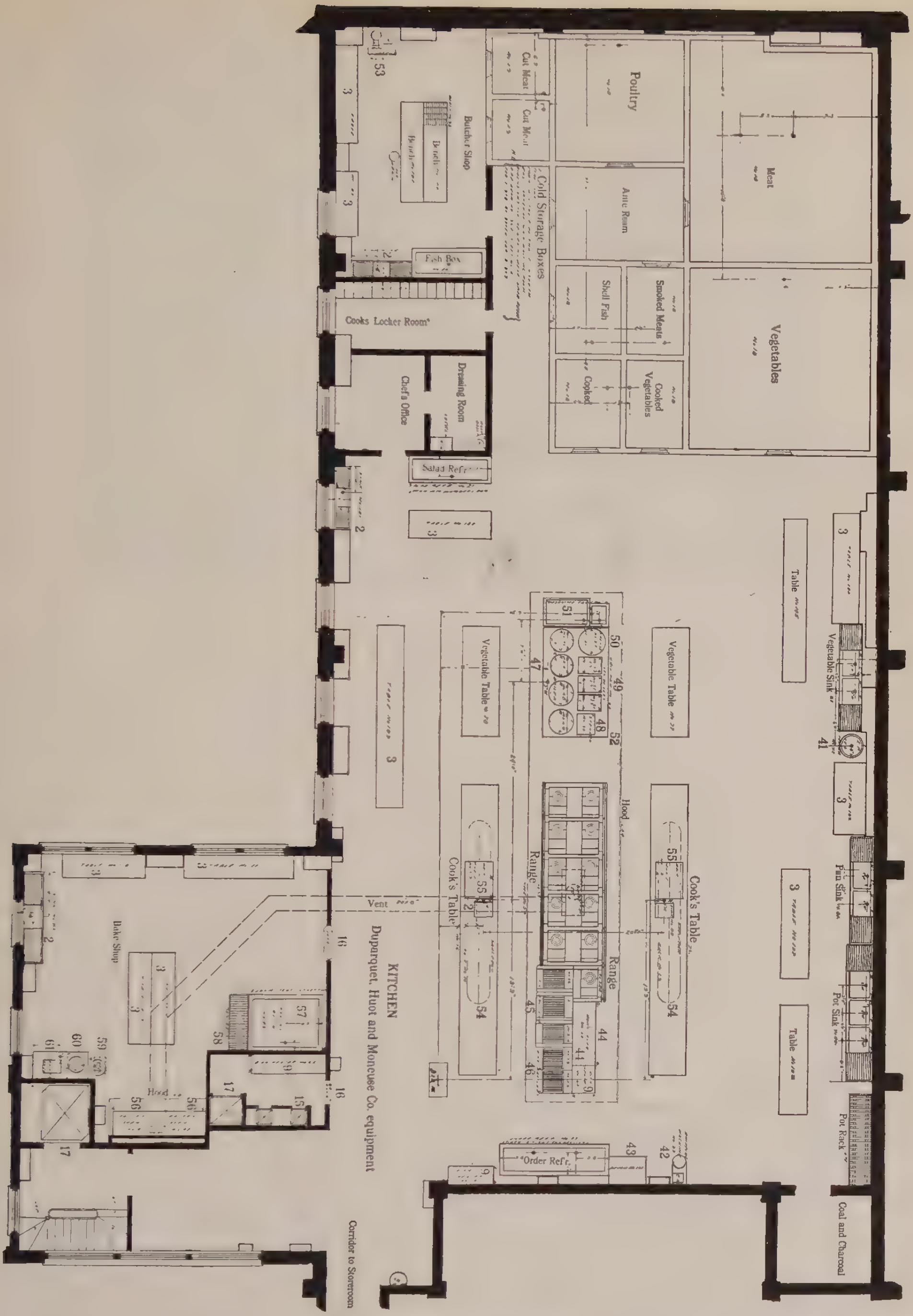
conveniently can be from the food preparation departments.

The Bake Shop

The bake shop, 32 by 32 feet, is on the same floor with and adjacent to the kitchen. It is equipped with every device to insure the finest of pastry and breads.

The Store Rooms and Helps Halls

The plan of the Store Room shows its convenient location to the kitchen; the location of



KITCHEN, BAKE SHOP, & COLD STORAGE BOXES, PENNSYLVANIA TERMINAL STATION, NEW YORK.

the steward's office, controlling the entire department; also the men's dining room, with its service equipment; the women's dining and dressing rooms; the locker rooms, etc. There is no lack of space. Abundance of room is provided for every need.

The Bills of Fare

The à la carte card is very similar to that of

RESTAURANT AND DINING ROOM, PENNSYLVANIA STATION, NEW YORK.

the average first class restaurant. Attached to it are "Ready to Serve" cards for the different meal hours; these changed every day. We reproduce typical "Ready to Serve" card for Breakfast; also, a "Ready to Serve" card for the balance of the day.

BREAKFAST
READY TO SERVE

FOR DISHES COOKED TO ORDER, SEE BILL ATTACHED

Cantaloupe	40
Watermelon	40
Peaches and cream	40
Strawberries and cream	30
Grape fruit	30
Sliced Hawaiian pineapple	25
Oranges	20
Baked apple and cream	20
Apples	15
Stewed Prunes	15
Stewed rhubarb	15
Apple sauce	15
Hartley's imported marmalade	15
Bananas and cream	20

KEY TO PLANS: 2, Sink; 3, Table: 4, Cube cutter; 5, Ice crusher; 6, Cube ice box; 7, Blakeslee Knife Cleaner; 8, Buffing room and buffer; 9, Dish heater; 10, Urns; 11, Soiled dish table; 12, Clean dish table; 13, Dresser; 14, Coffee mill; 15, Dumb waiter; 16, Dutch door; 17, Elevator; 18, Corridor leading direct to kitchen on same floor. 19, 1½ inch drains in center dripping into pans; 20 Warmer under; 21, Roll warmer under; 22, Work board for bar; 23, Bar refrigerator; 24, Counter, with vertical sliding door; 25, Warming table; 26, Checkers counter; 27, Shelving under; 28, Dishwashing; 29, Silver and glass counter; 30, Soiled dish counter; 31, Silver and glassware rack; 32, Ice sinks; 33, Oyster cookers; egg Boilers; urns; 34, Oyster shucker; 35, Metal bread locker; 36, Refrigerator; 37, Counter, 40 inches high; adjustable; shelving; 10 butler's trays, 4¾x20½x31; 38, Balanced wire screens to lift up; 39, Cold plates; 40, Ice Cream Refrigerator; 41, Vegetable peeler; 42, Whipping machine; 43, Bench; 44, Roast oven; 45, Charcoal broiler, 46, Gas broiler; 47, Stock boilers; 48, Steamer; 49, Vegetable boilers; 50, Grease boiler; 51, Consomme tank; 52, Dripping pan; 53, John E. Smith Sons' Buffalo meat chopper; 54, Sauce pan rack; 55, Bain marie; 56, Pastry oven; 57, Pastry refrigerator; 58, Pan rack; 59, Pastry stove; 60, Pastry boiler; 61, Steamer; 62, Counter, sinks under; 63, Checker's counter; tray rack under; 64, Pipe shaft; 65, Linen hamper; 66, Counter; vertical sliding doors; 67, Pastry rack.

LUNCH ROOM AND BUFFET, PENNSYLVANIA STATION, NEW YORK.

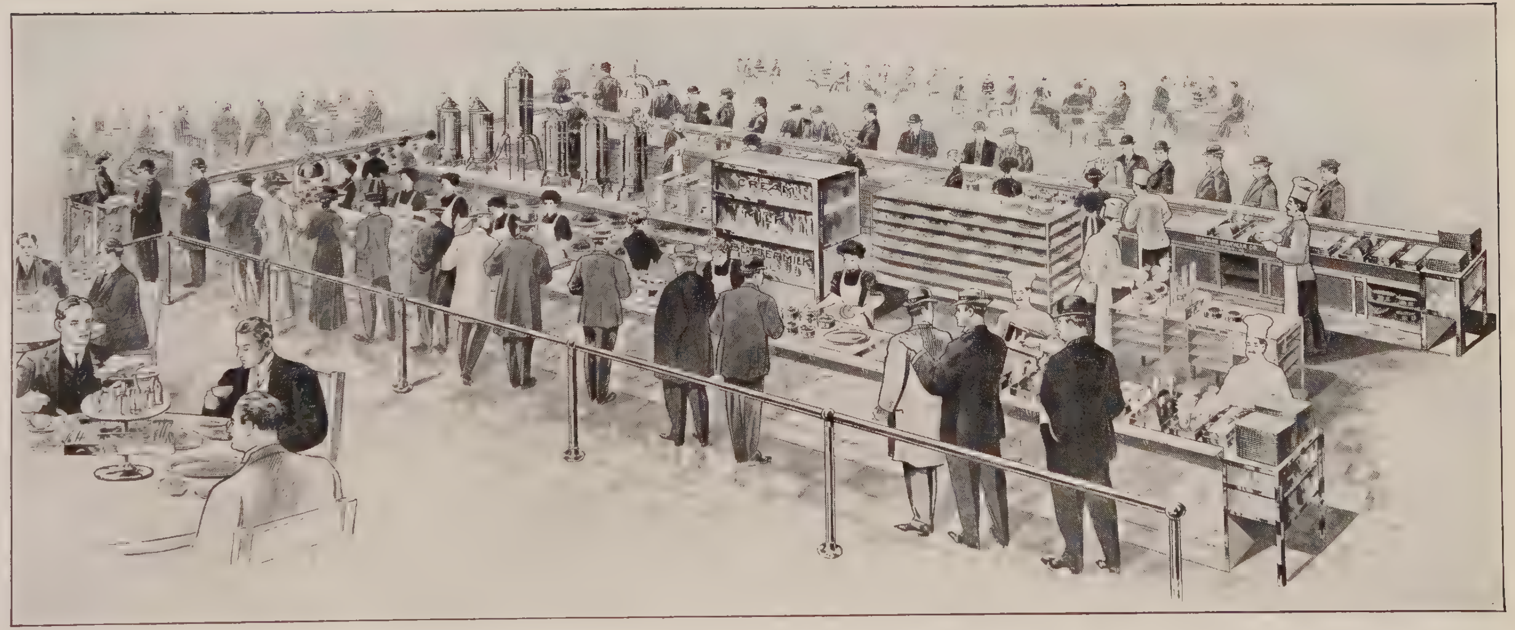
Guava jelly	20
Toasted corn flakes and cream	20
Grape nuts and cream	20
Hominy and cream	20
Oatmeal and cream	20
Shredded wheat and cream	20
Fried codfish cakes	25
Broiled or boiled salt mackerel	40
Pan fish saute, Meuniere	50
Minced bacon with scrambled eggs	45
Fried mush	25
Omelet with kidneys (10 min.)	50
Calf's liver and bacon, lyonnaise potatoes	50
Spanish omelet (10 min.)	50
Omelet with mushrooms (15 min.)	50
Omelet with bacon (10 min.)	50
Omelet with ham (10 min.)	50
Ham or bacon and eggs	50
Smoked beef in cream (10 min.)	35
Corned beef hash with poached egg	40
Breakfast bacon	35
Broiled ham	35
Fried eggs	20
Baked potatoes	15
Wheat cakes	15
Toasted English muffins (10 min.)	15
Triscuit toast	10
Zwieback	10
Horlick's malted mil	15

Box Luncheons to Order, 50, 60 and 75 Cents

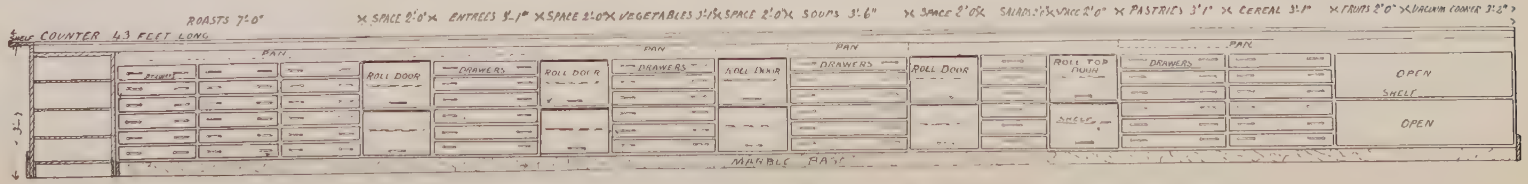
READY TO SERVE

Consomme with marrow balls	25
Cream of chicken, Marguerite	25
Onion au gratin (10 min.)	30
Baked fillets of sole, Italienne	50
Broiled bluefish (15 min.)	50
Cold salmon, Mayonnaise (10 min.)	50
Frogs' legs, tomato sauce (10 min.)	75
Soft shelled crabs on toast, Tartar sauce (10 min.)	60
Broiled shad (10 min.)	50
Deviled crabs (10 min.)	40
Boiled New England dinner	50
Roast ribs of beef	50
Roast duckling (half), apple sauce	85
Roast turkey, cranberry sauce	75
Roast lamb, mint sauce	65
Asparagus	40
Small sirloin steak, Stanley, potatoes Duchesse	80
Braised shoulder of lamb, Fermiere	50
Fricassee of turkey wings, Nantaise	50
Sweetbread croquettes, asparagus tips	60
English loin chop, fried sweet potatoes (10 min.)	60
Calf's head, Anglaise (10 min.)	50
Cold duckling (half), beet salad	90
Virginia ham, cucumber salad	75
Meat pattie, lettuce and tomato salad	60
Boned capon, potato salad	90
Planked sirloin steak (extra) (30 min.)	2.00
Chicken (whole) en Casserole (30 min.)	2.00
Broiled Guinea hen (half) (20 min.)	75
Baked pork and beans	25
Baked potatoes	15
Wheat cakes	15
Toasted English muffins (10 min.)	15
Baked apple dumpling, hard sauce	15

Wednesday, June 14, 1911



HARRY DAVIS ENTERPRISES CO. CAFETERIA, PITTSBURGH, EQUIPPED BY BERNARD GLOCKLER CO.



REAR OF SERVING COUNTER, SHOWING ARRANGEMENT OF DRAWERS, ROLL BINS, SHELVES, ETC.

Harry Davis Enterprises Co. Cafeteria.

The most modern quick service lunch is the establishment recently opened by the Harry Davis Enterprises Co. in Pittsburgh; and we are indebted to Bernard Glockler Co. of Pittsburgh, who manufactured and installed this equipment for the accompanying illustration picturing the lunch room during the busy hours, and showing the arrangement by which thousands of people can be served with appetizing foods at small cost to the patron, and the minimum of cost to the lunch room in the way of service.

The patron is his own waiter. The illustration shows how. In front of the counter there is a railed space or passageway. At the entrance to this passageway is a stand of aluminum trays. Each patron helps himself to a tray, and, as he walks along the passageway, selects from the displayed foods that which pleases him. He first passes the roasts, then the vegetables, the entrees, the bain marie for specials, pot pies, etc.; then passes the cold meats and salads to the pastries. As he passed along he has either carried his tray, or slid it along the marble shelf in front of the counter, and, coming to the end of the passageway, his tray is filled, and is then inventoried by the cashier, who quickly totals the amount, collects, rings up on the cash register, and the guest passes into the dining room, selects a seat at table, and eats the meal he has paid for.

* * *

In this cafeteria style of lunch room the foods have to sell themselves. Consequently, in order to be successful, the management must deliver not only foods of fine quality, but thoroly eye-pleasing, and everything about the place must be thoroly clean and sanitary, and the servers be quick, clean, and good natured. Everything about the place is open and above board, all in sight, always on dress parade, so to speak, and the very existence of these places depends upon their cleanliness and their eye-pleasing qualities; for the prices are low, the checks are small, and it is volume of business that counts. And only where the service is maintained up to standard day after day and month after month are they successful. It is not by any means an easy matter to run one of these places. It is a case of eternal vigilance, but those that are run right are usually money-makers.

* * *

In the Harry Davis Enterprises Co. establishment the counter and serve shelf is constructed of white Italian marble; the framework supporting the marble and carrying the working top of equipment is entirely of metal, there being no wood whatever in the construction. The entire serving equipment is of German silver.

There is about 100 feet of serving counter. The bain marie, entirely of German silver, is set in marble. The cold meats and salads departments of the counter are insulated. The pastries are kept in drawers, the temperatures regulated. The Roberts vacuum apple cooker stands on the far end of the counter.

The counters are in duplicate on each side of a central display stand. The drawing, made from blue print, shows the arrangement back of the counter, indicating storage for rolls, pastries, etc The steam roll bins are the ''Eclipse'' tilting type.

The center equipment is placed so that there is abundant space for the servers all around, and arranged so that it can be worked from both sides; the one set of shelvings, cookers, urns, and coolers, doing service for both counters.

To the right, in the illustration, opposite the counter tray stations, is the cake griddle, toaster, and egg poaching and scrambling, all done over small open gas grills. There is a four-basket egg boiler, and two block-tinned lined oyster cookers. Next to it is a five-shelf opalite glass display stand, and next to it a double delivery bottle milk cooler (made of German silver with plate glass doors) and beyond these the urns—one 15-gallon for chocolate, and four copper nickel plated coffee urns, each of 15 gallons capacity. These urns are mounted on German silver urn stand with cup warmer underneath. The entire equipment is steam heated thruout, and is in every respect the most sanitary that can be manufactured.

* * *

Each dining room table is equipped with Bernard Gloekler Co.'s patented display caster known as the Waldorf. It is a nickel plated arrangement of three shelf decks fastened to a center stand; the lower shelf or tray for knives, forks and spoons; the center shelf for sugar, pepper, salt, vinegar, etc., and the top shelf for napkins. The lower and middle decks are revolving. The table, pictured in the foreground, gives a good idea of this Waldorf table caster.

Lunch Room Methods in England, Ireland and Scotland

About the time I was writing the concluding chapters of this book, I visited England, Ireland and Scotland, and took opportunity to observe baking and lunch room methods wherever I went. I was fortunate in securing a number of receipts of the popular goods and am using them here to complete my book:

* * *

BRITISH HOT PLATE GOODS.

Scones.

In England, Ireland and Scotland there are quite a number of small bakery goods made which are not well known in America, but deserve to be made popular and will, I believe, find a good sale in the lunch rooms as well as in the bakeries. These goods are mostly raised with baking soda and cream of tartar and mixed with buttermilk, and are very good to eat. This accounts for the popularity these goods have attained all over Great Britain.

These goods can be made up quickly and are sold hot or cold, but in lunch rooms they may be served hot from the griddle.

In the bakeries, where large quantities of these goods are baked, large hot plates are used, about three feet wide and twelve feet long, which are heated with superheated steam. These hot plates use very little fuel and bake contiuously. Where only a small quantity of such goods is baked a small hot plate or gas griddle is the most economical to use. It can be got ready to bake in a few minutes and is easily regulated. The milk (buttermilk as used in the bakeries) is milk from which the cream has been separated in the butter making process and has turned sour.

There is an old belief that when sour milk is used for baking, no cream of tartar is needed with soda, because the lactic acid of the milk takes its place; but long practice has taught that the right kind of lightness and moisture is produced in a better degree when cream of tartar is used in combination with buttermilk and soda.

In some of the mixtures soda and cream of tartar is used in even proportions; in others in proportions of one of soda and two of cream of tartar.

Buttermilk produces a softer and moister product than when sweet milk is used. This is said to be due to the softening action of the lactic acid of the milk, which is similar to that which takes place during fermentation during bread-making. If the quantity of cream of tartar is too much reduced, or if an excessive quantity of soda is used, the softening and moistening action of the milk acid is destroyed and the result is a dry, chaffy and often yellow-brownish looking bread or scone with a strong soda taste.

Some nice scones can be made without using the hot plate, by baking on pans in the oven, or on the oven sole. When baking the scones on the oven bottom they are turned over with a thin peel when done on one side. Where pans are used (some bakers prefer to heat the pans before putting on the scones), the pans are drawn to the oven door when the scones are partly done, and the scones are turned over and returned to bake until done.

This sort of baking requires close attention, so the scones are turned at the right time; if the turning is done too soon the scone is apt to become heavy and thin; if the turning is delayed too long the top becomes too hard, blisters form under the crust and the appearance of the scone is spoiled.

Some varieties of scones are baked without turning.

It is the custom in many bakeries to mix a large quantity of flour with the chemicals and keep these mixtures on hand to be used in small quantities as required. Some prepare a special flour for the scones, one other for cakes (the cakes flour with a smaller quantity), others add plain flour to the scone flour, and in this manner use it for cake also. The flour used for scones should be a soft winter wheat flour; for some varieties a slightly stronger mixture. A cake flour can be used which is generally a blend of the stronger grades of winter wheat flours. Great care should be taken not to mix these goods too much, which would cause the product to become tough. The dough should be made as soft as it can possibly be handled. This point must be observed in all these goods if the proper results are looked for.

Scotch Scones (also called)
Irish Sodas.

14 lbs. winter wheat flour, 3½ oz. cream of tartar, 3½ oz. baking soda (bicarbonate of soda), 4 oz. salt, 10½ lbs. buttermilk.

Another variety can be made by leaving out one pound of the flour and add one pound of cornmeal.

Sweet Sodas.

Add 1 lb. lard, 1 lb. sugar and 2 oz. of salt to above mixture.

Mix the ingredients lightly but fully, scale in 12 oz. pieces and pin out in rounds half an inch thick, cut in four scones or farl (farl is Scotch for the fourth part of an oatmeal cake) and bake at once. The scones are well dusted with flour and the hot plate requires no greasing. When the scone is baked on one side it should be carefully turned and baked on the other side. In the north of Ireland these scones are made rather large; the penny scones weigh from 7 to 10 oz. each. The plate should be just hot enough to bake the scones without burning.

The **Sweet Scones** should be made smaller, or the rounds cut into six sections. They are baked like the others but require less heat on account of the sugar they contain.

Belfast Cream Scones.

8 lbs. winter wheat flour, 2 oz. soda, 3 oz. cream of tartar, 14 oz. lard, 14 oz. sugar and about 4 lbs. milk.

This scone is mixed like the others. It can be made in flat rounds to weigh from 2 to 2½ oz. each, and baked first on one, then on the other side; or the dough can be scaled in pieces of 8 or 10 oz. each, rolled out in rounds and cut in four (quartered) like the other scones.

Sultana Scones.

Add 12 oz. of sultana raisins to the Cream Scone mixture and bake like the Cream Scones.

English Muffins.

A very nice and clear looking muffin is made by the following process:

Take 3 lbs. of medium strong winter wheat flour, not too soft. Sift into it ½ oz. of baking soda. Make a warm sponge with this flour and 1¼ quarts of water at 95 to 100 degr. Fahr. and 1½ oz. of compressed yeast. Mix well into a soft batter, cover, set in warm place and let rise and drop again. Add ¾ oz. of salt and stir the sponge down again; let stand 20 minutes; dissolve ¾ oz. of cream of tartar in ¼ pint of milk and add this to the batter. It is now ready for baking on the griddle. The griddle requires no greasing, but should be very clean. Rings from 3½ to 4 inches diameter and about 1½ inches deep are used; these should be greased and placed on the hot griddle. It is preferable to use a small dipper which holds just enough batter to fill one ring. Fill out in the rings, and when the batter is covered with holes, the rings are taken off and the muffin is turned over and baked on the other side. The muffins should not be over baked (this would make them tough), because they are intended to be toasted before eating. They are pulled apart (not cut) toasted and buttered.

It is preferable to try one muffin to see if the mixture is right. If the batter is too thick the muffin loses the gloss, "goes blind" as the term is. A too strong flour also may cause this. If the batter is too thin the dough is liable to run through under the rings. A little more milk can be added if too thick, and a small quantity of flour if the batter is too thin.

English Crumpets.

These Crumpets are often named Muffins. They are made different from the first mixture and made with a more firm dough.

Set a sponge with about 3½ pints half water, half milk; 2 oz. of compressed yeast, and 1 oz. of salt, with 5 lbs. of good cake flour at 95 to 100 degrees. Cover and let rise and drop again; beat down the sponge and give one more hour to come up again. In the meantime prepare some boxes or boards by sifting on dry flour about two inches thick. Make impressions in the flour with the bottom of a cup, a little distance apart. Fill the batter in the cavities, dropping it out by hand by squeezing it out over the thumb and forefinger and cutting off with the forefinger of the other hand. Let the crumpets stand well covered till sufficiently proved, then lift carefully from the flour and set on the hot griddle. Some bakers prefer to set these muffins or crumpets in rings to shape them nicely; others bake and turn them without using rings. They should be about three inches in diameter and two inches thick when baked.

Scotch Pancake.

Sweet Crumpets.

Several other kinds of crumpets (which in some localities are called pancakes) are made without yeast. These are mixed and baked like the American wheat cake, but rather thick. The cakes are about 4 to 4½ inches in diameter and about ½ inch thick when baked. They are sold hot or cold. In some parts they are called **Scotch Pancake,** in others **Sweet Crumpets.**

Two mixtures are given.

No. 1: Sift 4 lbs. soft flour with 1 oz. soda and 1½ oz. cream of tartar; dissolve 1 lb. sugar in about three pints of buttermilk; add ¼ oz. salt.

No. 2: Sift 5 lbs. flour with 3 oz. cream of tartar and 1½ oz. soda. Mix with about 3½ pints milk (sweet milk) and add 12 oz. of melted butter, 1¼ lbs. sugar, 6 to 8 eggs.

The ingedients are mixed into a soft batter. The melted butter in No. 2 is added the last thing. A dipper with a long spout is used for pouring the batter on the hot griddle, which should be slightly greased. On account of the sugar which the mixture contains, the griddle should not be too hot, and the cakes should not be turned until the air bubbles which appear have burst or broken on the outside of the cake; if turned too soon the cakes puff up in the center and lose their shape. If the turning is delayed too long they lose their lightness.

To some of these mixtures a small quantity of currants or sultanas are added, which makes another variety of these cakes.

London Tea Shop Specialties.

In the tea shops of all the larger cities a large variety of rich scones are sold which are made small and neat and are served freshly made several times a day.

On the tables are often placed a variety of small tartlets and other pastry goods—French pastry, petits fours, etc., etc., to tempt the appetite of the visitors.

London Cream Scones.

(Baked on pans.)

4 lbs. flour, 12 oz. butter, ½ lb. sugar, 2¼ oz. cream of tartar, 1 oz. soda, about 1¾ pint milk.

Sift chemicals with the flour several times; cream butter and sugar, add the milk and mix into a soft and smooth dough. Weigh out in 6 oz. pieces, round up and roll out in rounds, cut in four and set on slightly greased baking sheets; wash with half egg and half milk and let stand for ten minutes; wash again and bake in a hot oven. When partly baked draw the pan to the oven mouth, turn carefully and finish baking.

Small Round Cream Scones.

8 lbs. flour, 2½ oz. cream of tartar, 1 oz. soda, ½ oz. salt, 2 lbs. butter ,16 eggs, 12 oz. sugar, about 3 pints milk. Mix like the other cream scones, not too soft. Roll out into a sheet about ¾ inches thick, cut with plain 2½-inch cutter in rounds, place them on pans, or on wire trays; wash with egg and bake to a nice color.

These scones are served plain, or are often cut and filled with vanilla flavored butter cream, or with sweetened whipped cream.

Fancy Round Tea Scones.

4 lbs. winter wheat flour, 1 oz. soda, 2 oz. cream of tartar, 1 lb. butter and lard, 9 oz. sugar, 2¼ pints milk.

Mix into a smooth dough and divide into small pieces to weigh about ¾ of an ounce. Round up and pin out to 2½ to 3 inches in diameter, wash with egg and put on pans, press down in the center, bake partly and turn over, then finish as usual.

Afternoon Tea Scone.

4 lbs. flour, 1 oz. soda, 2 oz. cream of tartar, 10 oz. sugar, 6 oz. butter, 2¼ pints of milk.

Prepare the mixture like other scones. Scale from 6 to. 8 oz.; pin out in rounds and cut in four pieces. Wash and bake and turn as usual. Some bakers do not turn this scone, which gives more lightness and a different flavor to the goods.

London Sultana Scone.

4 lbs. cake flour, 1 oz. soda, 2 oz. cream of tartar, ½ lb. butter and lard, ½ lb. sugar, 4 eggs, 1 quart milk, 6 oz. sultanas.

Mix like other scones, scale in 12 oz. pieces, pin out rounds and cut in four, **without cutting quite through** the dough; let rest for 10 minutes, wash twice and bake as usual.

When making all these scones, it is best to mix and make up the scones at once; but after they are on the pans, where they do not require handling again, it is better if they stand from 10 to 15 minutes before baking.

Where tartaric acid is used in place of cream of tartar the goods should be baked at once.

Barm Scones.

Another round scone is made from yeast-raised dough. This scone can be made from any ordinary bun dough as used in American bakeries. A mixture of 2 quarts milk and 2 quarts water, 4 oz. yeast, 1 lb. lard, 12 to 14 oz. sugar and 2 oz. of salt is made into a not too firm dough, as usual, either by the sponge or straight dough process. When ready it is divided in 2½-ounce pieces. The pieces are rounded up and rolled out to 3 inches diameter, and set on cloths on dusted boards to prove, pressed slightly down in the center. When sufficiently proved the scones are put in the oven on the hearth with a thin, long peel and turned over in the oven when partly baked. These are called **Barm Scones**—or plain "**Scone.**"

Oat Cake. No. 1.

8 lbs. oatmeal, medium fine, 1 lb. butter, 6 oz. sugar, 1 oz. salt, 1 oz. soda, 1 oz. cream of tartar.

Mix up with cold water rather soft and allow to lie 10 minutes, then work off quickly.

Oat Cake. No. 2.

64 lbs. fine oatmeal, 10½ lbs. soft flour, 14 oz. baking soda, 8 oz. powdered carb. ammonia, 2¼ lbs. sugar, 1¼ lbs. salt.

This mixture should be well mixed together and kept on hand.

Take 6 lbs. of this mixture and make into a soft dough with 4½ pints of boiling hot water in which has been dissolved 10 to 12 oz. of lard. Make a bay in the flour, put in the lard, pour in the water and mix with a spatula. It is preferable to make only a small batch up at one time, as the mixture becomes tough quickly and is difficult to handle. Scale in 6 oz. pieces, round up and pin out ⅛ inch thick. The rounds are cut in three or in four pieces and the cakes are baked on pans in the oven, sometimes on wires, and they can also be baked on the hot plate.

Both the above mixtures are daily used in two of the largest bakeries in Belfast.

Belfast Sweet Buns.

Paris Buns.

(Self raising flour mixture.)

To 35 lbs. soft flour add 8½ oz. cream **of** tartar and 8½ oz. soda; sift together **three** times.

For **Paris Buns** take 2¼ lbs. sugar and **1½** lbs. lard, cream together, add 10 lbs. of buttermilk and mix with 16 lbs. of self raising flour into a smooth dough, to which add 8 to 10 oz. of currants. Round up in 2 oz. pieces, set on pans, flatten, wash with egg and sprinkle with coarse crushed sugar on top. Bake in a good medium heat of about 400 degrees Fahr.

German Buns.

These buns are made from the same mixture without any sugar on top.

A variety of buns may be made by adding finely chopped candied peel, lemon or orange peel, or citron to the mixture; given the suitable names. Almonds or chopped peanuts make another variety.

Some richer buns can be made as follows:

Raspberry Buns.

6 lbs. soft flour, 1½ lbs. butter, 2 lbs. sugar, 16 eggs, about 1¾ pints milk, 1 oz. soda, 2 oz. cream of tartar.

Mix as usual, round up on board in 2 oz. pieces, flatten out and put in the center of each a little jam. Pull the sides over the jam to enclose it entirely. Turn over and wash with white of egg, dust with powdered sugar and cut crosswise so that the jam shows when baked; put on pans and bake in a good heat.

Cocoanut Buns.

Sultana Buns.

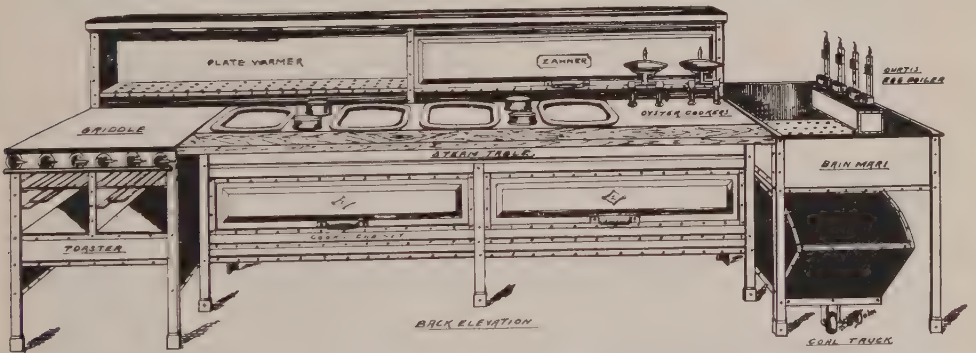
From the same mixture make round buns, wash with egg and lay in coarse dessicated cocoanut; dust with sugar and bake in good heat.

For **Sultana Buns** add 12 oz. of sultana raisins to the mixture.

Big Bakings for English Railroad Hotels.

From the British Baker.

A correspondent, who has some experience of working in a railway hotel, has been good enough to give us some idea in a communication of the work that is done in the bakehouse. In the Midland Hotel Bakery at Bradford the bakers are first referred to the order book, which contains frequently a very large number of wants from the Queen's Hotel at Leeds and the Midland Bradford Hotel, together with the requirements for the refreshment-rooms at Morecambe, Heysham, Skipton, Hellifield, Normanton, Leeds, and Bradford. The dining-cars have also to be supplied with English and French bread, Vienna rolls and tea cakes. The bread list consists of cottages, sandwiches, household, French and brown. These are all prepared and baked during the long watches of the night, as are also the Vienna rolls which are required for breakfast by patrons of the two hotels. The ovens, which, by the way, were installed by Mr. S. A. Rhodes, of Manchester, are kept constantly at work, and are never below a temperature of 420 degrees. The work for the day men begins at 6 a. m., when it is their duty to have 900,000 rolls ready for the luncheon table. These are carefully packed in hampers and despatched by rail to their various destinations. When the rolls are out of the place, the baker's attention is next turned to the refreshment-room orders, which include good and substantial 2d. and 1d. articles, such as scones, sausage rolls, cheesecakes, buns, etc. Our correspondent concludes, "and thus from day to day we have to grapple with the weary traveler's appetite, often to the loss of our own; but we are a worthy lot of British bakers, and so I trust we shall never be despised and rejected of men." It will thus be seen that it is not the fault of the bakery staffs in the large railway hotels if the hoary bath bun and primeval sausage roll still secure the scorn of the hungry and angry traveler.



Ten-in-One: The above illustration pictures an article of kitchen equipment called "Ten-in-One," designed by the Zahner Manufacturing Co. of Kansas City for the Fred Harvey system. It consists of a 36x36-inch steel cake griddle; a gas toaster; a steam table with four meats, four gravies and a 10-inch carving board, seven feet long; a 48 by 36 inch bain marie; a four-basket Curtis egg cooker; two revolving steam oyster pans; a hot cabinet for the cooks' tables, or for extra supplies for replenishing the steam table; a garbage truck; a plate warmer eleven feet long, with three rows of shelves open on both sides, and three garnish bowls on waiters' side. There is also a tray rack on top of plate warmer, not shown in illustration. The combination occupies floor space only 13 by 3½ feet. The device is intended to facilitate service, and save in help, time and floor space.

Chicago's Northwestern Depot Lunch Room & Restaurant

Leased to and Operated by J. W. Marquette, for Many Years in Charge of the Catering Department in the Old Northwestern Depot.

The New Place Ideal for Depot Restaurant and Lunch Room Purposes. . . . The Equipment, Bills of Fare, New Ideas. . . . Provision for Immigrants.

(From the Hotel Monthly, December 1911).

The Northwestern Passenger Terminal, recently completed in Chicago at Madison, Canal and Clinton streets, covers a site 320 by 218 feet. It is the most imposing, elaborate and costly railroad structure west of New York. It has architectural features commendable for beauty, novelty, serviceableness, strength and consistency for railroad depot purposes. It is not the purpose of this article to describe the depot, but to call attention to the arrangements for catering and the space devoted to furnishing refreshments to the millions who pass in and out of this magnificent gateway.

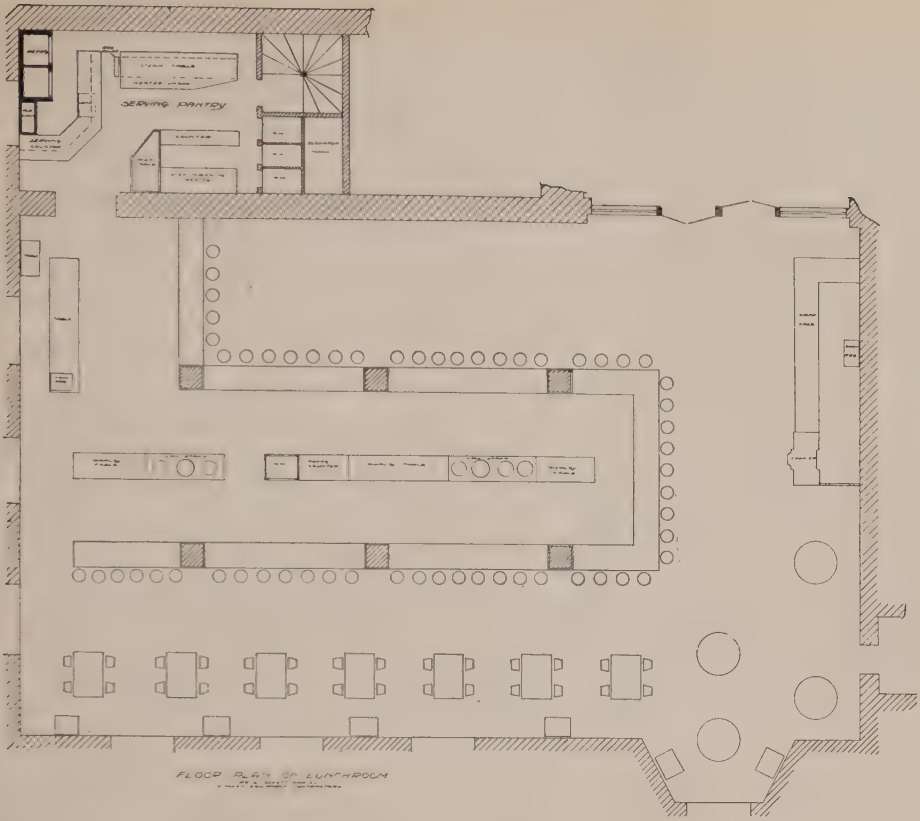
The space devoted to the lunch room on the main lobby floor, to the restaurant on the main waiting room floor, to the tea room on the third floor, and to the kitchen and storerooms in the basement, is most generous, anticipatory of the growth of the business with the continued growth of the railroad. The equipment and furnishment was done with eye single to a first-class cuisine and quick and correct service.

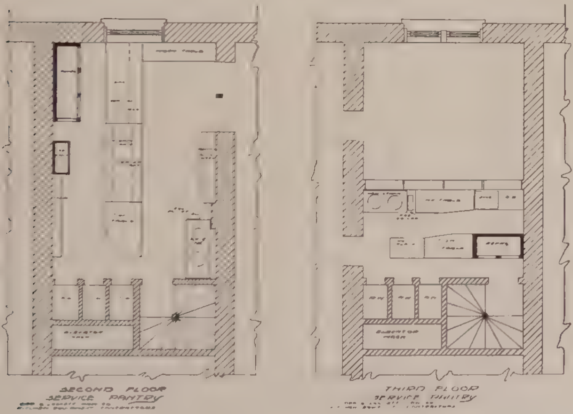
The Restaurant

The main dining room is 182 by 57 feet, is a handsome apartment, the floor of figured tile; the walls finished in a light buff; the windows lace curtained and framed in dark green drapings; the illumination indirect, reflected from ceiling by light from chandeliers; one end of the room furnished with a beautiful sideboard of mahogany. Three sides of the room are windowed, the side toward the main waiting room affording kaleidoscopic view of an always interesting scene—life in a busy railroad depot.

The dining room chairs are bentwood with cane seat and back, and leather slip pad on

MAIN WAITING ROOM, NORTHWESTERN PASSENGER TERMINAL





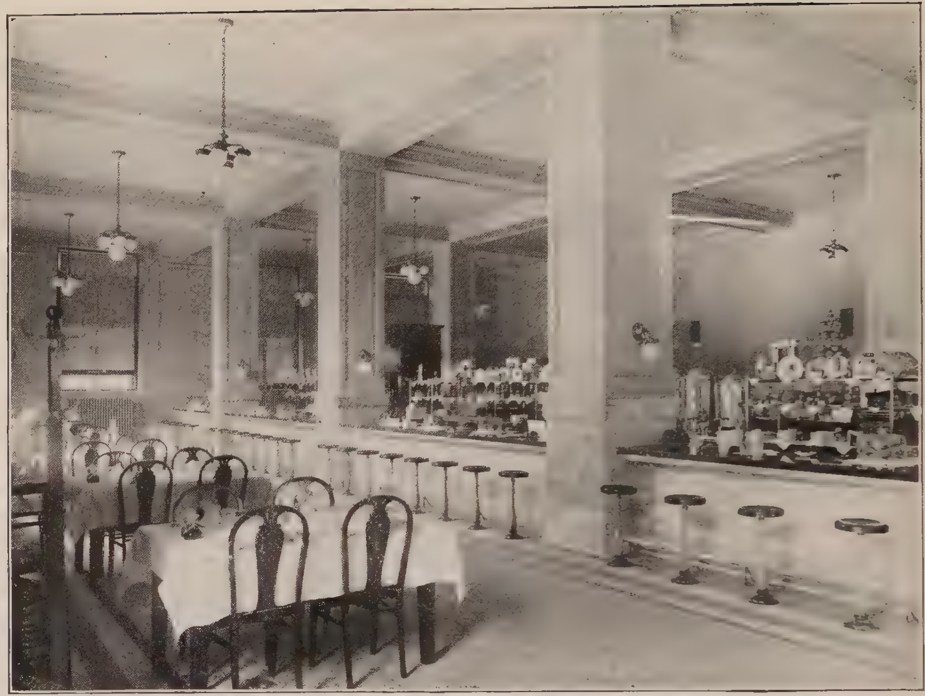
PLAN OF LUNCH ROOM AND PANTRIES, NORTHWESTERN PASSENGER TERMINAL

the seat. They are American made, from the factory of the Johnson Chair Co., and compare favorably with the Austrian chair.

The service pantry for the dining room is equipped with steam table for quick action service. Here roasts and entrees are received by electric dumb waiter from the kitchen, placed on the carving stand, kept warm and the service quickened.

To the bills of fare are attached slips with a list of special dishes that can be prepared in from five to ten minutes, this for the convenience of patrons with but little time to spare. Special slips are attached for the Breakfast, Luncheon and Dinner-Supper cards. Typical selections are reproduced elsewhere.

When a special order has to be sent to the



LUNCH ROOM, NORTHWESTERN PASSENGER TERMINAL

kitchen downstairs, the telautograph is used. The sender signals the receiver, receives the answering signal, writes the order, which is reproduced simultaneously in the kitchen, and cooking is started long before a waiter could reach the kitchen. With the use of the telautograph, however, waiters are kept out of the kitchen altogether.

The Lunch Room

The set-up for the lunch counter in front of each stool is a linen napkin, folded square, and on it laid a knife, fork, and spoon. At the far side of the counter there are displayed tempting foods, as baked apple, baked beans in individual jars, doughnuts, cakes of various kinds, and such wares as appeal to the hearty eater, so that virtually he can help himself and commence eating the moment he takes his seat. "We have to make our foods so attractive that they sell themselves," said Mr. Marquette. "Our aim is to have them not only as good as they can possibly be in regard to what they are made of, but also to look as nice as they possibly can be made to look, to tempt the appetite."

The ordering is done quicker and more satisfactory when the patron can see the things actual, rather than the name only on the bill of fare.

The pies are not on the counter, but are displayed on the showcase, where they can be seen. And the pies are so good that the pastry cook has to make more than 150 a day.

The display stand is of nickel and mahogany, set on metal legs twelve inches from the floor.

One of the many closets under the urns is used for baked beans (hot), for which there is a large sale.

Circulating ice water drawn from faucets quickens the water service.

The lunch counter is of black Belgian marble, 33 inches wide, 36 inches high; the face of the counter Italian marble. Along it are ranged fifty-nine stools, and in front of them is a brass foot rail. The stools are swing seat.

The woodwork of the room is all mahogany. The walls are finished in a light buff color. The room is 90 by 57 feet. The ceiling is twenty feet high. The illustration pictures the room, giving a general idea of its size and appointments.

The cigar case is what is called skylight construction, the case entirely of plate glass.

LUNCH ROOM, NORTHWESTERN PASSENGER TERMINAL

More than a thousand persons are customarily served in the lunch room during the noon hours.

There are two kinds of checks used in the lunch room; one, for counter service, a small check; the other, for table service, a long check. Prices are stamped on by cash register, which is built to accommodate both the long and the short checks, and to keep the totals separate. These checks are also kept separate when paid the cashier, and the cashier's totals and the checker's totals must compare.

There are two separate bills of fare: one for the lunch counter, and another for the lunch room tables. There are no hot meats served on the lunch counter. Patrons who want these sit at tables. A specimen lunch counter card is reproduced to illustrate the selection. The card is printed in type nearly twice as large as shown in the illustration.

The Care of Urns

The urns are all of Bramhall make, and under all urns are hot closets for cups, etc. The milk and cream urns are cooled by circulating ice water, which keeps them to a temperature of about 40 degrees. There is a special urn for chocolate.

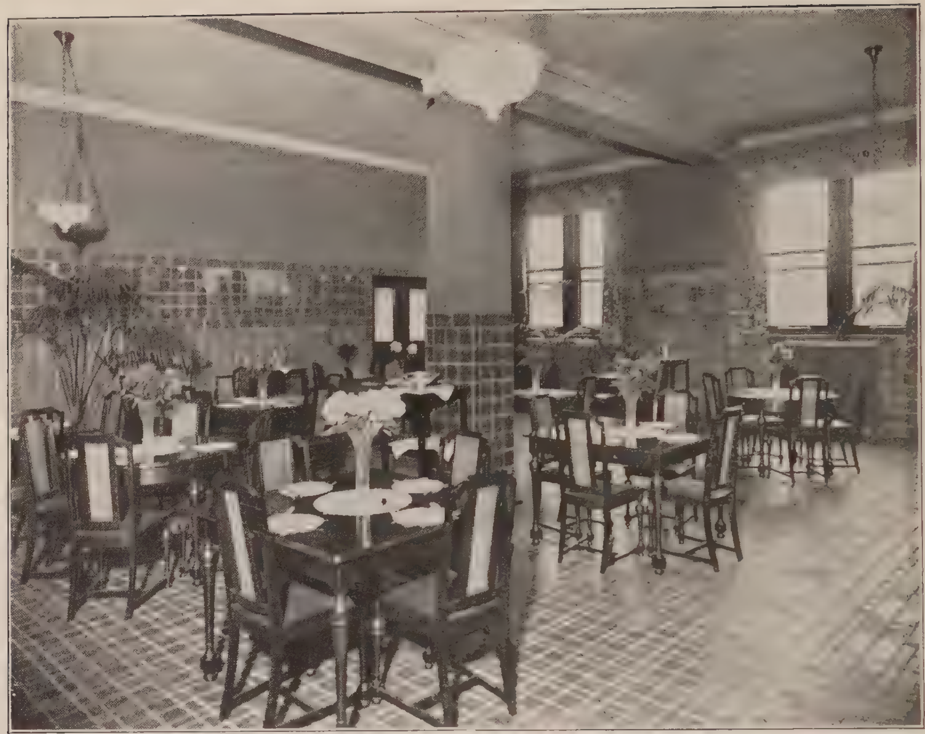
Mr. Marquette handles his urns somewhat different from the average caterer. Instead of the customary coffee bag, he uses a paper percolator, and says there is never a complaint. He cleans the inside of the urns with salt, and gives as his reason that salt takes the black coffee stain off, and there is no better cleaner or preservative. He even puts a pinch of salt into the ground coffee before the water is poured on. It is better than egg, he said, and he uses it as the substitute. Coffee is made in fifteen minutes.

For cleaning the inside of the urn, he says, take a damp cloth, dip it in a saucer of salt, and scour, the same as with other scouring material. The salt will never injure the urn, but it will improve, and also be a cleanser for the inside of the faucets.

The Kitchen

The kitchen walls are white tile. The room is mechanically ventilated in very thoro manner. The equipment includes Traub ranges, Van steamers and kettles, and all up-to-date machinery, including Sterling slicer, Streator bread cutter, Blakeslee knife cleaner, Curtis egg boiler, Champion ice crusher, Reinhold cuber, Elgin butter cutter, etc.

Three Burdette-Rountree electric dumb



TEA ROOM, NORTHWESTERN PASSENGER TERMINAL

waiters connect the basement kitchen with the three upper floors, the trip made in six seconds. Each dumb waiter is 24 by 30 inches, and 40 inches high, and will carry three hundred pounds. All are automatically controlled, both for start and return; the signals by buzzer. There is a separate dumb waiter connecting the kitchen with the lunch room.

Orders are received in the kitchen by telautograph from the dining room, and when ready are signalled from the pantry by lights in the dining room illuminating figures corresponding to the waiters' numbers, so that each waiter is notified by this signal and can tell from any part of the room when his particular order is ready in the pantry for him.

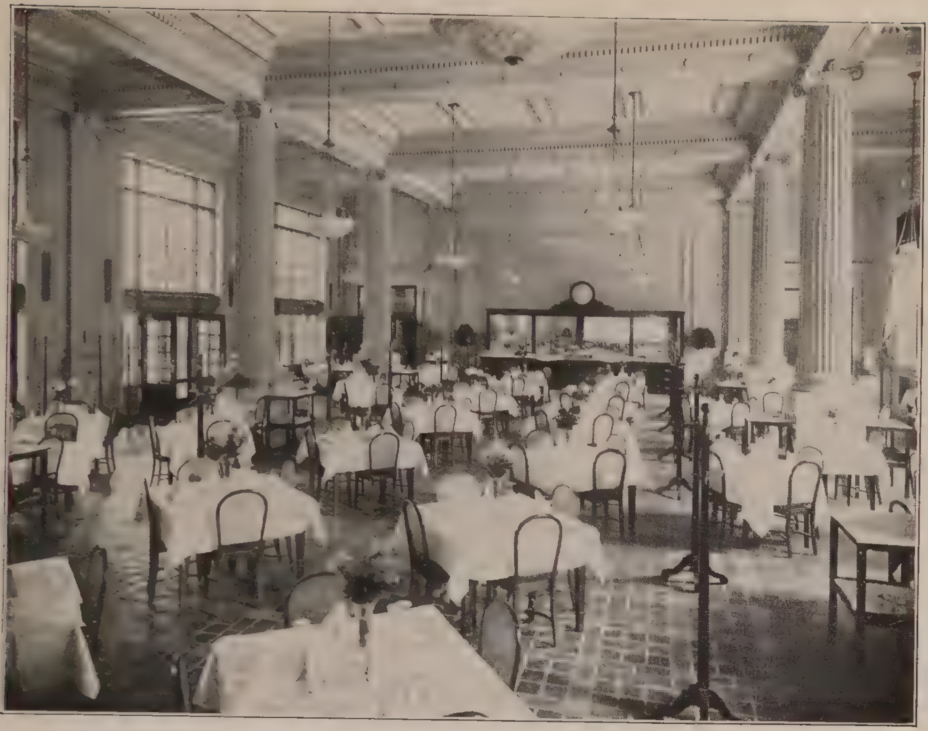
Mr. Marquette is very proud of his cold storage plant, which was built under his direction and is ideal for his requirements. The main box has vestibule, with the separate boxes opening from it, so that all can be entered without appreciable loss of temperature. There are separate boxes for fresh meats, smoked meats, poultry and game, butter and eggs. The largest box is for meats. There is carried in stock from ten to fifteen ribs; sheep, calves, etc., are stored in carcass. All meats are number one, the best that can be bought, with the exception of meats for the immigrant room, which have to be sold at a very low price, and are grade number two. The milk and cream cans stand in ice cold water. All the boxes are tile floored and have movable partitions. There are three fish boxes, in which the fish are buried in ice.

The bake shop is equipped with a Middleby oven, single deck, the sides sand filled, weight twenty-two tons. Coke fuel is used.

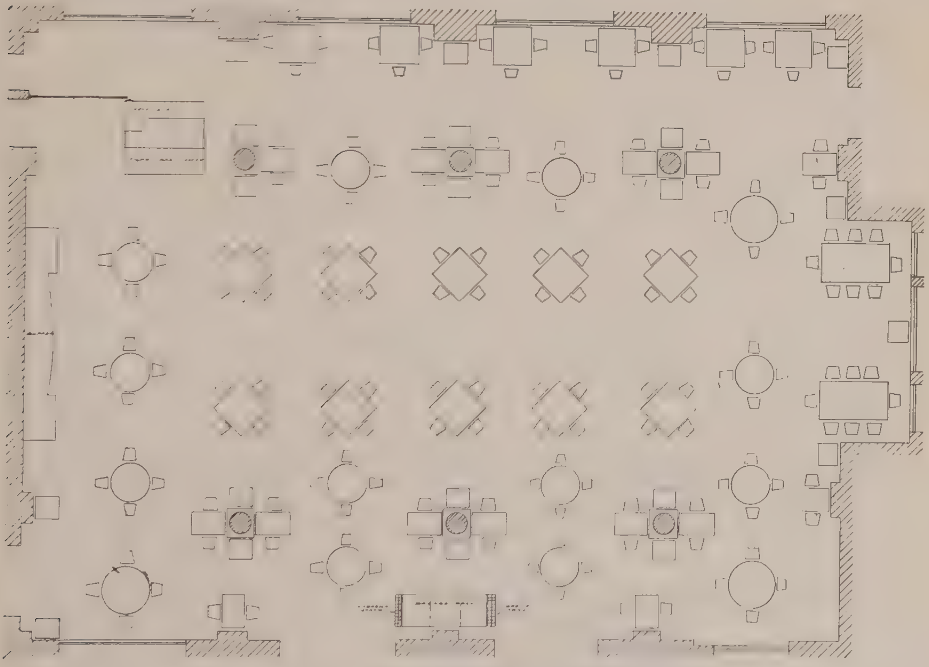
A Garis-Cochrane dishwashing machine is used in the main kitchen for the restaurant china, and a Blakeslee dishwashing machine in the lunch room sub-kitchen for the lunch room china. Mr. Marquette spoke a good word for both of these machines, which, he says, are entirely satisfactory. When explaining the Garis-Cochrane machine, he said the dishes do not have to be wiped. They dry of their own heat, thoroly clean and sanitary.

The Tea Room

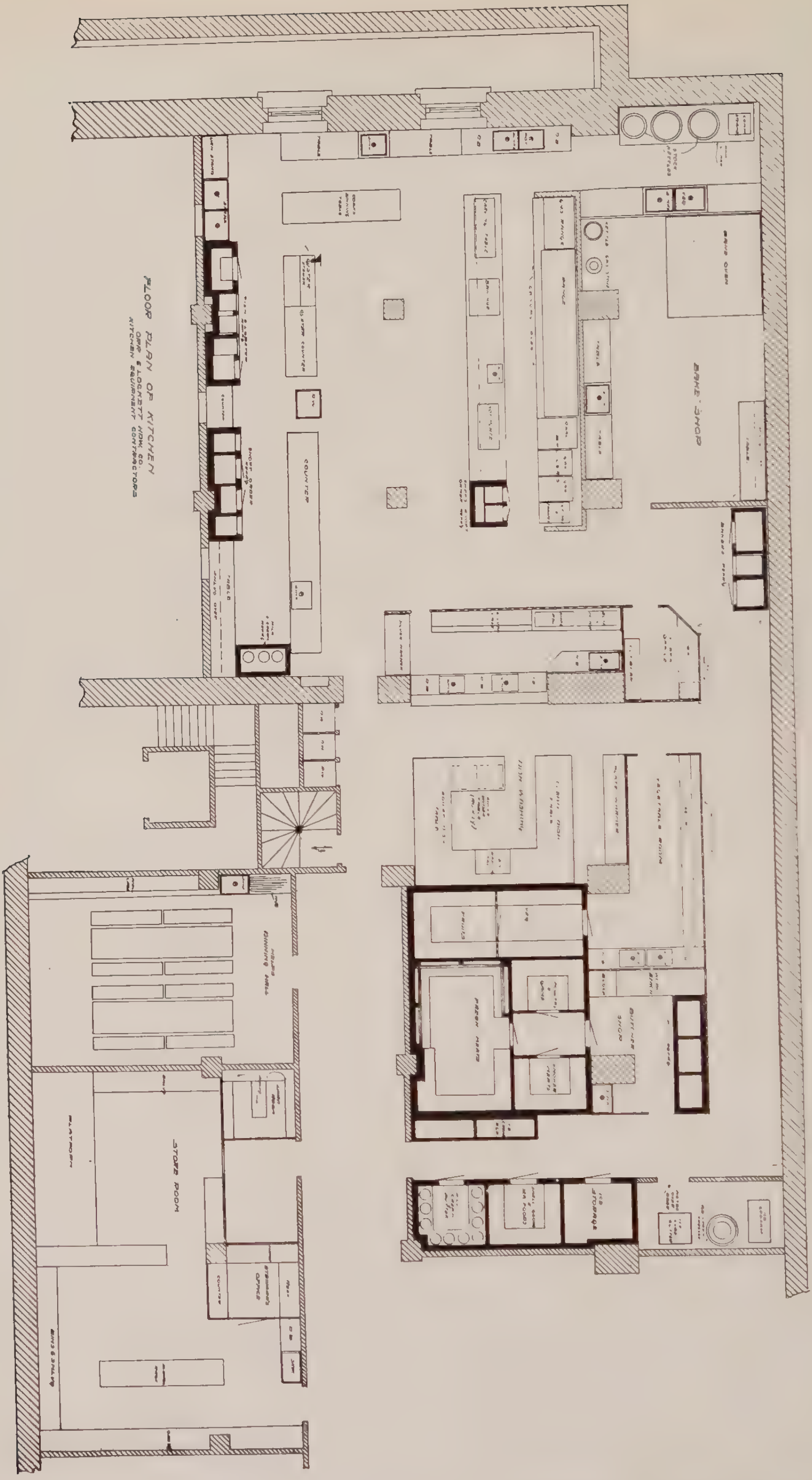
The tea room is a dainty apartment, the floor and walls all of green tile, and along the walls a frieze, also in tile, picturing a landscape, extending all around the room. The



RESTAURANT, NORTHWESTERN PASSENGER TERMINAL



ARRANGEMENT OF TABLES, NORTHWESTERN TERMINAL RESTAURANT.



PLAN OF KITCHEN, STORE ROOMS AND COLD STORAGE, NORTHWESTERN PASSENGER TERMINAL

Chicago and North-Western Terminal

Lunch Counter

Open day and night

Bill of Fare

Telephone Main 2755

J. H. MARQUETTE, Prop.

Oysters

Blue Points, doz. 50; half 25 Cotuits, doz. 60; half 30 Oyster Cocktail 25 Dry Stew 25
Milk Stew 25; with Cream 40 Box Stew 35 Shell Stewed or Fried, doz. 65; half 40
Fried New York Counts, doz. 65; half 40 Broiled, Celery Sauce, doz. 65; half 40
Fancy or Pan Roast 35

Relishes

Pickled Onions 15 Pickled Beets 15 Sliced Tomatoes 25 Chow Chow 15 Melon Mangoes 15
Chili Sauce 10 Sliced Cucumbers 20 Queen Olives 15 Radishes 15

Soups

Beef Tea 10

Chicken a la Militaire, 20 **Puree of Tomato with Rice, 20**

Sandwiches

Ham 10 Chicken 25 Tongue 15 Beef 10 Sardine 20 Swiss Cheese 15
Corned Beef 10 Egg 15 Club 30

Dairy Dishes

Shredded Wheat Biscuit, Milk 15; Cream 25 Grape Nuts, Cream 20 Oat Meal, Milk 15; Cream 25
Boiled Rice, Milk 15; Cream 25 Corn Flakes, Milk 15; Cream 25 Wheat Berries, Cream 20
Crackers or Bread and Milk 15; Cream 25 Holland Tea Rusk 10 Toast, Plain or Buttered 10
Milk Toast 15; Cream 25 Wheat or Corn Cakes 15 Bismarck 10
Cocoanut Square 10 French Coffee Roll 10 Jelly Roll 10 Doughnuts (2) 5
Chocolate Layer Cake 10 German Apple Cake 10 Currant Cake 10 Ginger Bread 10
Plain Rolls and Butter 10 Bread and Butter 10 Boston Brown Bread 10

Baked Pork and Beans 15; with Brown Bread 20

Eggs

Scrambled 20 Boiled 20 Fried 20 Poached on Toast 25

Omelets

Plain 25 with Ham 35 with Bacon 35 with Tomatoes 35 with Jelly 35

Cold Meats

Boiled Ham 40 Roast Beef 50 Roast Spring Lamb 55 Assorted Cold Meats 60 Tongue 40
Corned Beef 40 Potato Salad served with Cold Meats Turkey 60

Potatoes

German Fried 15 French Fried 15

Pastry

Baked Rice with Cream Sauce, 15

Apple Pie 10 Cocoanut Pie 10 Cocoanut Cream Pie 10 Peach Pie 10
Blueberry Pie 10 Raisin Pie 10 Chocolate Cream Pie 10 Pie a la Mode 20
Plum Pie 10 Lemon Cream Pie 10 Pumpkin Pie 10

Ice Cream

Vanilla 15 Chocolate 15 Strawberry 15

Fruits

Grape Fruit 15 Sliced Bananas with Cream 20 Sliced Oranges 15 Orange 10
Apple Sauce 10 Stewed Prunes 15 Cantaloupe 20-35 Watermelon 25
Apples (2) 15 Sliced Peaches and Cream 25 Grapes 15

Cheese

Baked Apple, 15

American 10 Swiss 15 Cream 15
Roquefort 15 Camembert 15

Coffee, Tea and Milk

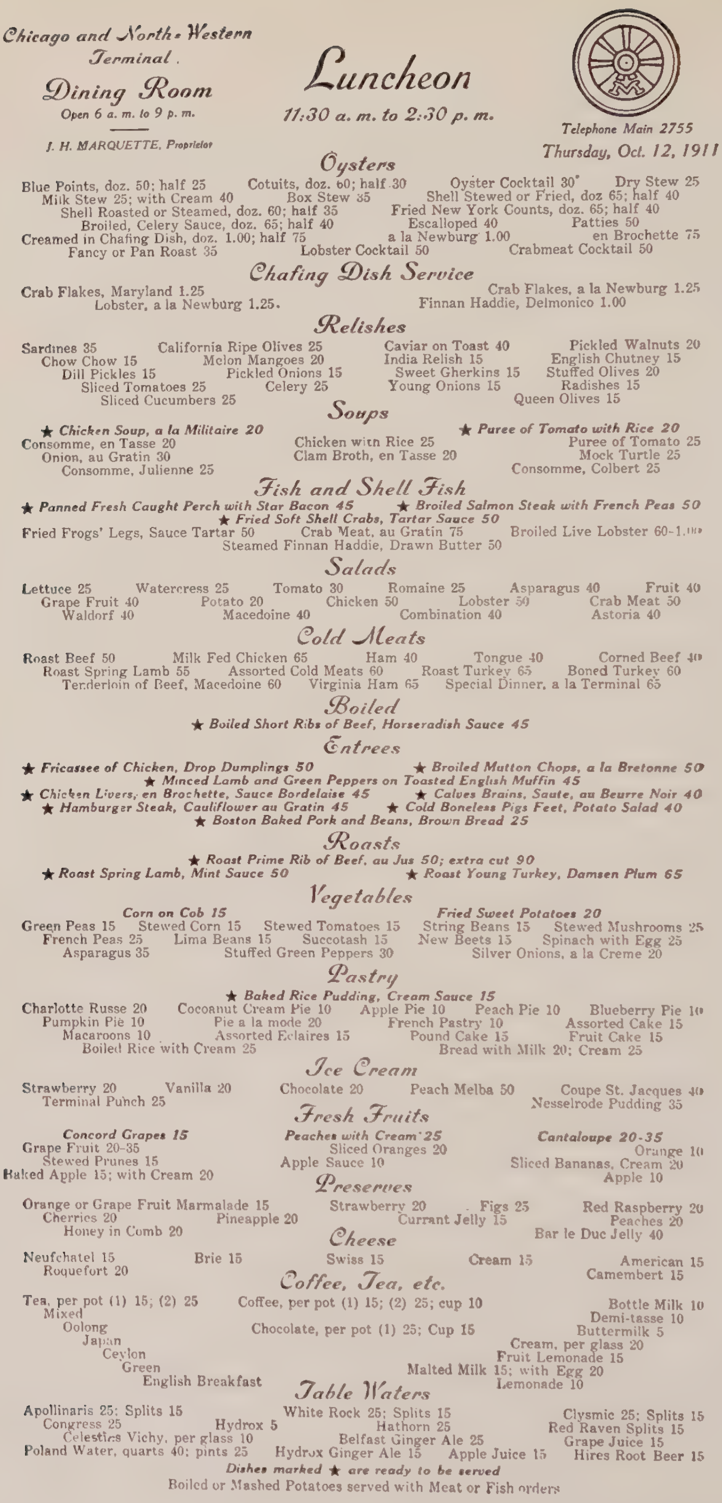
Coffee per cup 10 Chocolate Menier, Whipped Cream 15 Milk per bottle 10 Tea per pot 15
Milk per glass 5 Butter Milk 5 Horlicks Malted Milk 15; with Egg 20 Lemonade 10
Cream per bottle 20 Iced Tea per glass 10 Ice Coffee per glass 10

Mineral Waters

Apollinaris, splits 15; pints 25 Belfast Ginger Ale 25 Hydrox Ginger Ale 15
White Rock, splits 15; pints 25 Hire's Root Beer 15 Crystal Spring, Splits 10
Clysmic, splits 15; pints 25 Grape Juice 15 Red Raven, Splits 15
Poland Water, quarts 40; pints 25 Congress, pints 25 Hathorn, pints 25

Lunches Put up in Boxes to Order

Please Pay Check to Cashier



Chicago and North-Western
Terminal.
Dining Room
Open 6 a. m. to 9 p. m.

J. H. MARQUETTE, Proprietor

Luncheon

11:30 a. m. to 2:30 p. m.

Telephone Main 2755
Thursday, Oct. 12, 1911

Oysters

Blue Points, doz. 50; half 25   Cotuits, doz. 60; half 30   Oyster Cocktail 30   Dry Stew 25
Milk Stew 25; with Cream 40   Box Stew 35   Shell Stewed or Fried, doz 65; half 40
Shell Roasted or Steamed, doz. 60; half 35   Fried New York Counts, doz. 65; half 40
Broiled, Celery Sauce, doz. 65; half 40   Escalloped 40   Patties 50
Creamed in Chafing Dish, doz. 1.00; half 75   a la Newburg 1.00   en Brochette 75
Fancy or Pan Roast 35   Lobster Cocktail 50   Crabmeat Cocktail 50

Chafing Dish Service

Crab Flakes, Maryland 1.25   Crab Flakes, a la Newburg 1.25
Lobster, a la Newburg 1.25.   Finnan Haddie, Delmonico 1.00

Relishes

Sardines 35   California Ripe Olives 25   Caviar on Toast 40   Pickled Walnuts 20
Chow Chow 15   Melon Mangoes 20   India Relish 15   English Chutney 15
Dill Pickles 15   Pickled Onions 15   Sweet Gherkins 15   Stuffed Olives 20
Sliced Tomatoes 25   Celery 25   Young Onions 15   Radishes 15
Sliced Cucumbers 25   Queen Olives 15

Soups

★ Chicken Soup, a la Militaire 20   *★ Puree of Tomato with Rice 20*
Consomme, en Tasse 20   Chicken with Rice 25   Puree of Tomato 25
Onion, au Gratin 30   Clam Broth, en Tasse 20   Mock Turtle 25
Consomme, Julienne 25   Consomme, Colbert 25

Fish and Shell Fish

★ Panned Fresh Caught Perch with Star Bacon 45   *★ Broiled Salmon Steak with French Peas 50*
★ Fried Soft Shell Crabs, Tartar Sauce 50
Fried Frogs' Legs, Sauce Tartar 50   Crab Meat, au Gratin 75   Broiled Live Lobster 60-1.00
Steamed Finnan Haddie, Drawn Butter 50

Salads

Lettuce 25   Watercress 25   Tomato 30   Romaine 25   Asparagus 40   Fruit 40
Grape Fruit 40   Potato 20   Chicken 50   Lobster 50   Crab Meat 50
Waldorf 40   Macedoine 40   Combination 40   Astoria 40

Cold Meats

Roast Beef 50   Milk Fed Chicken 65   Ham 40   Tongue 40   Corned Beef 40
Roast Spring Lamb 55   Assorted Cold Meats 60   Roast Turkey 65   Boned Turkey 60
Tenderloin of Beef, Macedoine 60   Virginia Ham 65   Special Dinner, a la Terminal 65

Boiled

★ Boiled Short Ribs of Beef, Horseradish Sauce 45

Entrees

★ Fricassee of Chicken, Drop Dumplings 50   *★ Broiled Mutton Chops, a la Bretonne 50*
★ Minced Lamb and Green Peppers on Toasted English Muffin 45
★ Chicken Livers, en Brochette, Sauce Bordelaise 45   *★ Calves Brains, Saute, au Beurre Noir 40*
★ Hamburger Steak, Cauliflower au Gratin 45   *★ Cold Boneless Pigs Feet, Potato Salad 40*
★ Boston Baked Pork and Beans, Brown Bread 25

Roasts

★ Roast Prime Rib of Beef, au Jus 50; extra cut 90
★ Roast Spring Lamb, Mint Sauce 50   *★ Roast Young Turkey, Damsen Plum 65*

Vegetables

Corn on Cob 15   *Fried Sweet Potatoes 20*
Green Peas 15   Stewed Corn 15   Stewed Tomatoes 15   String Beans 15   Stewed Mushrooms 25
French Peas 25   Lima Beans 15   Succotash 15   New Beets 15   Spinach with Egg 25
Asparagus 35   Stuffed Green Peppers 30   Silver Onions, a la Creme 20

Pastry

★ Baked Rice Pudding, Cream Sauce 15
Charlotte Russe 20   Cocoanut Cream Pie 10   Apple Pie 10   Peach Pie 10   Blueberry Pie 10
Pumpkin Pie 10   Pie a la mode 20   French Pastry 10   Assorted Cake 15
Macaroons 10   Assorted Eclaires 15   Pound Cake 15   Fruit Cake 15
Boiled Rice with Cream 25   Bread with Milk 20; Cream 25

Ice Cream

Strawberry 20   Vanilla 20   Chocolate 20   Peach Melba 50   Coupe St. Jacques 40
Terminal Punch 25   Nesselrode Pudding 35

Fresh Fruits

Concord Grapes 15   *Peaches with Cream 25*   *Cantaloupe 20-35*
Grape Fruit 20-35   Sliced Oranges 20   Orange 10
Stewed Prunes 15   Apple Sauce 10   Sliced Bananas, Cream 20
Baked Apple 15; with Cream 20   Apple 10

Preserves

Orange or Grape Fruit Marmalade 15   Strawberry 20   Figs 25   Red Raspberry 20
Cherries 20   Pineapple 20   Currant Jelly 15   Peaches 20
Honey in Comb 20   Bar le Duc Jelly 40

Cheese

Neufchatel 15   Brie 15   Swiss 15   Cream 15   American 15
Roquefort 20   Camembert 15

Coffee, Tea, etc.

Tea, per pot (1) 15; (2) 25   Coffee, per pot (1) 15; (2) 25; cup 10   Bottle Milk 10
Mixed   Demi-tasse 10
Oolong   Chocolate, per pot (1) 25; Cup 15   Buttermilk 5
Japan   Cream, per glass 20
Ceylon   Fruit Lemonade 15
Green   Malted Milk 15; with Egg 20
English Breakfast   Lemonade 10

Table Waters

Apollinaris 25; Splits 15   White Rock 25; Splits 15   Clysmic 25; Splits 15
Congress 25   Hydrox 5   Hathorn 25   Red Raven Splits 15
Celestins Vichy, per glass 10   Belfast Ginger Ale 25   Grape Juice 15
Poland Water, quarts 40; pints 25   Hydrox Ginger Ale 15   Apple Juice 15   Hires Root Beer 15

Dishes marked ★ are ready to be served
Boiled or Mashed Potatoes served with Meat or Fish orders

Selection of quick service dishes. The slips on which these are printed are attached by wire clip to the regular bills of fare.

BREAKFAST SPECIALS

READY IN 5 TO 10 MINUTES

Codfish in cream on toast 35
Chipped beef in cream 40
Fried country sausage 40
Chipped beef with scrambled egg 40
Oat meal with cream 25
Cream of wheat with cream 25
Boiled rice with cream 25
Fried hamburger steak 40
Minced chicken on toast, poached egg 50
Corned beef hash, scrambled egg 40
Ham and eggs 50 Bacon and eggs 50
Scrambled eggs 30 Boiled eggs 25
Baked potatoes 15 Plain omelette 30
French fried potatoes 15
Stewed potatoes in cream 15

READY DISHES

SOUPS

Chicken giblet soup with rice 25
Puree of navy bean, aux croutons 25

FISH AND SHELL FISH

Broiled Lake Superior whitefish meuniere 50
Baked deep sea flounder, au gratin,
Reitz potatoes 45
Fried soft shell crabs, tartar sauce 50

ENTREES

Filet mignon, en casserole 65
Chicken pot pie, our own style 50
Braised short ribs of beef with mushrooms 45
Calves brains, breaded, with tomato sauce 40
Cold lamb tongue and pigs feet, vinaigrette 45
Boston baked pork and beans, brown bread 25

ROASTS

Roast prime rib of beef, au jus 50; extra cut 90
Roast spring lamb, mint sauce 50

MISCELLANEOUS

Charlotte russe 20
Baked apple 15; with cream 20
Concord grapes 15 New corn, au gratin 20
New wax beans 15

POTATOES

Baked potatoes 15
Mashed or boiled potatoes served with meat and fish orders

TEA ROOM bill of fare, Chicago and Northwestern Terminal.

TEA

Young Hyson 15 Special Mixed 15 Japan 15
English Breakfast 15 Oolong 15 Ceylon 15
Coffee 15 Chocolate with whipped cream 25
Milk 10 Cream 20 Malted milk 15

TABLE WATERS

Grape Juice 15 Clysmic 15 White rock 15
Fruit lemonade 15 Root beer 15
Apollinaris 15 Belfast ginger ale 25
Buttermilk 10

MISCELLANEOUS

Tea biscuit 10 Chicken broth 25
French toast 25 Dry toast 15
Parker House rolls 15 Sweet rolls 10
Boston brown bread 15 Sliced tomatoes 25
Sliced cucumbers 25

PIES

Apple pie 10 Cocoanut cream pie 15
Lemon cream pie 15

SANDWICHES

Chicken 25 Caviar 35 Sardine 25
Bar le duc 25 Pate de foie gras 50
Club 35 Peanut 15 Crab meat 20
Ham sandwich 15 Lettuce sandwich 15
Swiss cheese 20 Tongue 15

SALADS

Fruit 40 Grapefruit 40 Combination 40
Lobster 50 Crab flake 50 Chicken 50
Ambrosia 50 Macedoine 40

FRESH FRUITS

Grapes 15 Grapefruit 20-35 Cantaloupe 20-35
Sliced banana 20 Orange 10
Sliced oranges 15 Baked apple 15 Apples 15

PRESERVES

Orange marmalade 20 Bar le duc 40
Strawberry 20 Stewed prunes 20
California figs 25

ICE CREAM

Strawberry 20 Vanilla 20 Chocolate 20
Nesselrode pudding 35 Coupe St. Jacques 40
Peach Melba 50 Terminal punch 25
Chocolate nut sundae 25

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furnishings are dainty, as consistent with such a room, and the table wares also are of special pattern, appealing to refined tastes. The service of tea is in china pots. The tea and chocolate cups, the egg cups, and such like, are all of delicate china. In this room is a sort of table buffet with a display of foods, as baked apples, charlotte russe, sandwich neatly wrapped and tied with ribbon, etc. This room is more or less of an experiment, and is hardly yet discovered; but when it becomes generally known there is such a place, no doubt it will be well patronized.

Special Lunch Room for Immigrants

The immigrant lunch room has a small short order kitchen connected with it; but the principal cooking is done in the main kitchen and brought by wagon to the steam table. The bill of fare prices are about the same as obtains in the average lunch room with the five-cent minimum. The portions are generous and hearty meals are supplied at small cost. This lunch room is rather large for the purpose, so one side of it is partitioned off for mechanics and others working around the neighborhood who appreciate the wholesome, generous fare at small cost. The counter has complete equipment and a fountain of running ice water.

Miscellaneous Notes

Bread for sandwiches is baked in Pullman pans.

All fixtures in the lunch room and pantries are up from the floor.

Soiled dishes are carried off in iron trays on rubber wheeled wagons.

The china for restaurant and tea room is all Lamberton, supplied by Albert Pick & Co., and is a special design, under glaze. For the lunch room, Wood & Sons' English vitrified china is used; also supplied by Albert Pick & Co. The silver is Wallace & Sons, with crest in form of a locomotive driving wheel and the letter M.

The architect was generous with space in almost every department except that of the lunch room pantry, which is very much congested, and the marvel is how the work for such a busy place can be done in so small a compass. The room has overflowed, so to speak, into the lunch room, where a sort of tray table is arranged. With scientific management, however, the pantry accommodates the work.

J. H. Marquette, the proprietor, was for eighteen years in charge of the catering department of the old Northwestern Depot on Wells street, the right hand for the late William Knight. He succeeded Mr. Knight as proprietor. The Northwestern Depot catering has always been of an unusually high order, especially complimented for quality of foods and service. This reputation Mr. Marquette has brought to the new depot, where, with improved facilities, he will continue to "deliver the goods" to the satisfaction of his patrons.

Lunch Room a Stepping Stone to European Plan of Hotel Keeping

A Paper read before the Kansas-Missouri-Oklahoma Hotel Association

The lunch room is here to stay.

People in all sections of the country have acquired the lunch room habit.

The business of lunch room keeping has been reduced almost to an exact science. In nearly all of the large cities there are lunch room systems operated from a central headquarters and selling many thousands of meals a day. One of these concerns, known as Childs, operates probably three hundred lunch rooms in New York, Brooklyn, Boston, Philadelphia, Newark, Pittsburgh and Chicago. The Kohlsaat and Thompson lunch systems in Chicago operate, between them, more than thirty places. Great railway systems like the Santa Fe and Rock Island Lines operate scores of lunch rooms. The business has become important enough to attract attention of the big money magnates.

In addition to these lunch room systems there are tens of thousands of small individually operated lunch rooms scattered over America with the restaurants and hotels.

* * *

A prolific subject of discussion at many of the hotel conventions I have attended, has been "The Competition of the Lunch Room." The hotelkeeper has complained that many of his guests left before breakfast, or would have some excuse or other for not taking breakfast, and try to escape paying for it; the inference being that the party would leave the hotel and patronize a lunch room, thereby saving the difference between the price of coffee and rolls, or whatever he might buy in the lunch room, and the price charged for the full meal hotel breakfast. The same argument applied for the dinner and supper. Guests would not register for a room until after the meal hours; or, presumably, they would patronize lunch rooms before engaging a room at the hotel.

These discussions were so frequent, and the subject so seriously considered, that the question was frequently put "Why could not the average hotel operate a lunch room and serve at its own lunch counter, the patrons who preferred such service? It was argued that if the lunch room man could make a profit selling his wares, why could not the hotelkeeper also make money keeping a lunch room? It was further argued that the hotelkeeper had many things in his favor, as, for instance, his one kitchen could serve both his dining room and his lunch room for most of the cooked foods. One storeroom could serve both. Many overhead charges of the individual lunch room could be minimized when the lunch room is operated by the hotel, the principal saving being in fuel and labor.

* * *

The lunch room need not cheapen a hotel. It can be maintained just as respectable as the hotel dining room. It does not need to be elaborately decorated.

The consistent lunch room is a clean place where foods are served appetizingly and quickly at moderate cost. It is not necessary to have a long bill of fare. It needs no frills of service. It should be a place open at all hours, where the more simple and nutritious foods and drinks are sold at reasonable cost and on short notice.

Why cannot the hotelkeeper, whose business is catering, expand sufficiently to operate such a place, if there is a chance of its being profitable, and keep his patrons under his roof for all of their meals? Why should the hotelkeeper compel his patron to pay for a full meal, when he may have eaten only coffee and rolls and does not want any more?

This "Why?" has been followed with a great big interrogation point for several years now, especially since so many country hotels have gone on the European plan and educated so many travelers to the "pay for only what you order" idea.

This European plan is spreading so rapidly that, I venture to say, in ten years from now, the American plan will be the exception instead of the rule in country hotels; and instead of having American plan dining rooms they will operate restaurants.

* * *

The lunch room might just as well come before the restaurant in the average country hotel. It is the stepping stone to the European plan; the gradual change, so to speak.

It would save many hotelkeepers the disastrous experience of starting a high class restaurant and falling down through not knowing how to operate the restaurant.

The lunch room is a democratic sort of business; and the next step higher is what the country hotel needs for its restaurant.

It is better for the country hotel to have a room better than the average lunch room for its restaurant, than to have a room poorer than the average city restaurant for its restaurant.

The country hotel keeper cannot put on the style, or the service of the fine city restaurants, much as he might try; but he can, after he has got his help trained in the lunch room business, run his restaurant more satisfactory for his patrons.

I look upon the lunch room as the stepping stone, so to speak, for the country hotel, European plan; that the lunch room can be operated at a profit just as much, if not more so, when connected with a hotel. than if run separately; that it will attract the patronage of the townsfolk; that, if run respectable: by which I mean, better, if possible than the competing local lunch rooms and restaurants (with the foods served cleaner and more appetizing than customary in such places) that the townsfolk will give the most attractive place their patronage.

A well patronized lunch room should be as profitable as a bar.

No matter what you may think now about the lunch room; no matter how much you may be opposed to it, you hotelkeepers, I advise you to give the matter serious thought. Look into the business. Go into the business if you think you can make any sort of a success at it.

Don't complain of the lunch room competition, if it is in your power to prevent that competition.

Paul Richards' book of Breads, Cakes, Pastries, Ices and Sweetmeats, especially adapted for hotel and catering trades, is the most complete book of its kind. Thoroughly practical and up-to-date. Conveniently indexed. Published and sold by The Hotel Monthly, 443 So. Dearborn St., Chicago. Price, two dollars.

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COFFEE ROOM AT THE Y. M. C. A. HOTEL, BRADFORD, OHIO

Efficiency Idea Expressed in Combination Table d'Hote and Short Order Service for Lunch Counters

A lunch counter embodying unique and particularly serviceable features, especially in promoting quick service, is that designed by H. N. Conley, manager of the Y. M. C. A. Hotel at Bradford, Ohio, and lecturer before Y. M. C. A. summer schools on catering topics, also instructor for Y. M. C. A. catering departments.

The illustration picturing the Bradford counter shows the room, measuring 25x40 feet, and the lunch counter in horseshoe shape, with 27 stools ranged along its three sides. A close study of this counter shows it raised far above the floor, and absolutely sanitary so far as providing a way to keep the place clean is concerned. The brass foot rail is anchored to the floor, also to the counter.

The counter is faced with quarter sawed oak, and the counter top is of solid mahogany thirty inches wide. The stools are set thirty-six inches apart, which is ample for comfortable enjoyment of the meal and prevent crowding.

The door to the kitchen is shown behind the counter. There is no gateway leading behind the counter from the outside, but all entrance to it is through the kitchen, and from the lobby into the kitchen.

The inside of the counter is arranged with shelving, all white enameled; and in three separate sections there are located drawers for the silverware, breads, and linens.

The main equipment consists of the urn stand, on which are two coffee urns, electrically heated; and set between them is a refrigerator compartment holding cream, milk, water, and iced tea, with removable, easily cleanable faucets, and drain direct to sewer along the entire top. The front is open and is utilized for storage of cups, glasses, and the like.

Alongside it is shown the show case, which is of glass, marble topped, and oak trimmings. In the show case are displayed the cakes, pies, and pastries generally; and on top of the show case are cakes under glass cover; and over that, supported by nickel plated rods, is a glass shelf for holding fruits, as apples, bananas, grapes, or whatever is in season.

On each side of the door leading to the kitchen there is a refrigerator for keeping the sandwiches, salads, and general supply of edibles, and the refrigerator tops are utilized as display shelves for grape fruit, individual packages of cereals, and the like.

A unique feature is the numbering of each of the stools, beginning with 1 and running to 27, and as there are not more than three salesmen, the keeping track of things is simplified in the following manner:

When a patron takes his seat the salesman takes his order, writing on the order slip his (the salesman's) number and the number of the seat, and what is ordered, and this is conveyed immediately to the kitchen to have attention in the order received.

When the order is filled, the cook, who has the order slip in front of her, pushes a button once, twice, or three times, as the case may be, to call the particular salesman whose order is ready. He hears the signal, gets his order, and serves.

Suppose the same order is given by two or three men, and one late comer may say that such or such an order is his. This order slip is the determiner of the party to whom the order should be served, and stops a lot of what might otherwise be argument.

The bill of fare is not extensive, but the aim of the management is to serve the more wholesome foods at popular prices and to handle only foods that are nutritious and palatable.

The service includes table d'hote as well as à la carte, but the table d'hote order is limited under the "choice of" method for the meats and more expensive dishes. The table d'hote meals sell for twenty-five cents. The majority of the business is table d'hote.

Generous portions are served, and linen napkins provided.

In this small room an average of five hundred people are served every twenty-four hours. The checks average 22.7 cents.

The coffee room is operated at a profit, and the profits are put back into betterments for equipment, and always raising the standard and quality.

The cards herewith illustrate the selection, both à la carte and table d'hote.

BREAKFAST

Oat meal
Armour's star ham
Breakfast bacon Eggs any style
Potatoes country style Wheat cakes
Sliced oranges
Coffee Tea Milk

COOKED TO ORDER

Lamb chops, 20c; Breakfast bacon, 20c; Armour's star ham, 20c; Fresh pork sausage, 20c; Small steak, 15c; Eggs, any style, 15c.

Potatoes, bread, butter and coffee served with the above.

SPECIALS

FRUITS

Grape fruit, 10c; Sliced oranges, 10c; Baked apple with cream, 10c; Bananas with cream, 10c; Cherry preserves, 15c.

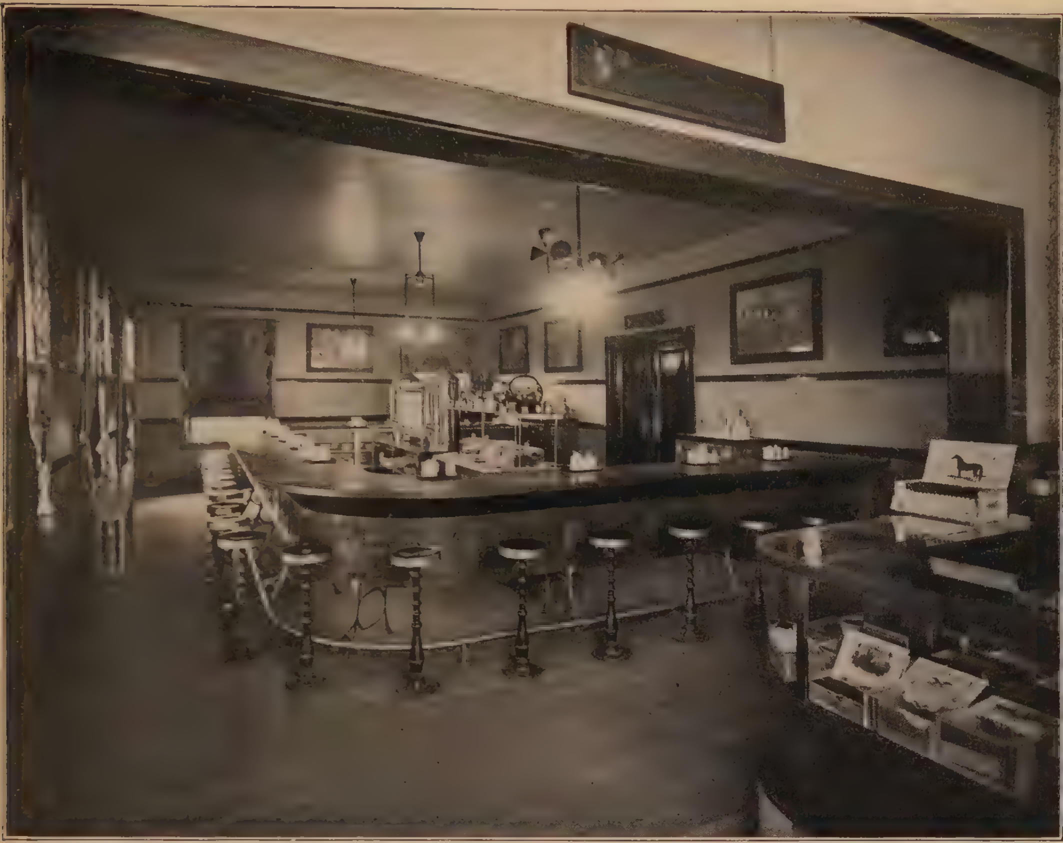
DRINKS

Coffee, 5c; Cocoa, 5c; Tea, per pot, 5c; Instant postum, 5c; Milk, 5c.

DAIRY DISHES, ETC.

Grape nuts, Kellogg's corn flakes, Shredded wheat biscuit, Oatmeal, 5c; with cream, 10c.

Milk toast, 10c; Buttered toast, 5c; Wheat cakes, 5c.



Coffee Room in Y. M. C. A. Hotel, Bradford, Ohio (Table d'Hote meals served on counter).

DINNER
Cream of tomato soup
Baked chicken pie Prime roast of beef
Roast loin of pork
Mashed potatoes Boston baked beans
Escalloped corn
Lettuce with cream dressing
Choice of pie
Coffee Tea Milk

SPECIALS TODAY
Cream of tomato soup, 5c.
Baked apple with cream, 10c.
Banana cream pie, 10c; Cherry pie, 10c.
Red raspberry preserves, 15c.
Lettuce with cream dressing, 5c.
Hot house radishes, 5c.
Sliced Bermuda onions, 5c.
Olives stuffed with pimento, 10c.
Vanilla ice cream, 5c. Grape fruit, 10c.

MEATS COOKED TO ORDER
Hamburg steak, 20c; Chicken giblets, 20c.
Veal cutlets, 20c; Small steak, 15c.
Sirloin steak, 25c; Eggs, any style, 15c.

Bread, butter, potatoes and coffee served with above.

PIES
Gooseberry, Pumpkin, Currant, Peach, Raisin

Coffee, 5c; Tea, per pot, 5c; Milk, 5c; Instant postum, 5c; Cocoa, 5c.

SUPPER
Creamed chipped beef on toast
Cold sliced boiled ham Baked pork spare ribs
Fried potatoes (home style)
Creamed peas Baked sweet potatoes
Heinz mixed pickles
Sliced pineapple
Coffee Tea Milk

SPECIALS
Baked apple with cream, 10c.
Vanilla custard pie, 10c.
Strawberry preserves, 15c.
Vanilla ice cream, 5c.
Graham crackers and milk, 10c.
Dry or buttered toast, 5c.
Bread and milk, 5c.
Buckwheat cakes, 10c. Milk toast, 10c.

MEATS
Minced ham with eggs, 20c; Cold sliced roast beef, 15c; Cold sliced roast pork, 20c; Small steak with onions, 20c; Sirloin steak, 25c; Pork chops (2), 20c; Fried catfish, 25c; Hamburg steak, 20c.

Potatoes, Bread, Butter and Coffee served with above.

PIES: Apple, Black raspberry; Lemon, Mince, Apricot.

Coffee, 5c; Pot of tea, 5c; Instant postum, 5c; Milk, 5c; Cocoa, 5c.

JOHN R. THOMPSON CO.

A Tour of the Commissary Building in Chicago From Which Seventy-Four Houses Located in a Thousand-Mile Radius are Supplied and Controlled.

From the Hotel Monthly of December, 1914.

The John R. Thompson Co., of Chicago, incorporated, capital stock, six million dollars, operates a system of restaurants and lunch rooms, seventy-four establishments in all, of which forty-one are located in Chicago, and the balance distributed in other cities, such as New York, Philadelphia, Pittsburgh, Cleveland, Cincinnati, St. Louis, Kansas City, Indianapolis, Quincy, Peoria, Springfield, St. Paul, Minneapolis, Atlanta, Memphis, Louisville, Detroit, Milwaukee, Decatur, Danville, Aurora, etc., etc. In these different houses between eighty-five and ninety thousand meals are served in the aggregate each day, or, in round numbers, thirty million meals a year.

The supplies for these houses are distributed from a commissary headquarters, which is located in a nine-story steel and terra cotta building, occupying the block bounded by Kinzie, North Clark and North Water streets; this structure built and equipped especially for the purpose of receiving, storing, preparing, and distributing foods; and to this end, every feature of construction and equipment is designed to facilitate the clean and wholesome handling of foods. Conspicuously posted on the several floors are framed announcements in bold type reading:

"WE REQUEST OUR EMPLOYES TO ASSIST US IN MAKING THIS INSTITUTION WORTHY THE THOMPSON REPUTATION HAS FOR CLEANLINESS AND WHOLESOMENESS."

* * *

All Thompson places are distinguishable from the trade mark of the name "Thompson" in white script on the windows; and the interior of the places immaculate with white tile walls relieved with pleasing pattern done in colored tiles; the equipment of marble and glass tables, stands and counters, all of the easy-to-clean order.

* * *

The John R. Thompson catering system is reduced almost to an exact science, as one may readily glean from a tour of the commissary headquarters. The business office and comptrolling department is located on the fourth floor of the commissary building. Here an army of clerks do the detail work of auditing and general accounting. The big room is entered with a battery of steel construction letter files, each separate file designated with the name of the particular house whose correspondence it holds, so that any question relating to any one of the seventy-four houses can be referred to on the instant. There are also large vaults for the storage of account books, valuable papers, etc., and there are two large cigar humidors with capacity for ten thousand boxes; the walls of these humidors of porous brick, which is sprayed from time to time as occasion demands. To the south of the main office is a suite of offices for the president, these rooms luxuriously furnished.

The telephone exchange occupies a glass-enclosed section of the comptroller's room. From here private wires extend direct to each of the Chicago houses, each private wire arranged so that it can be switched to any one of the several departments in the commissary building, thus giving the management of the different houses instant access to all departments of supply.

Alongside the telephone exchange is a battery of pneumatic tubes through which orders received by telephone are forwarded in requisition form to grocery, bakery, laundry, meat market, or shipping room.

* * *

The first halt in our tour of the building, after leaving the general offices, was the laboratory, presided over by a chemist whose business it is to test all foods purchased and maintain a standard of quality. Thus, for instance, he receives every day a sample of the milk and cream taken direct from the day's supply of each and every house. These samples come by mail in sealed bottles, each holding about an ounce, and securely packed in a cardboard tube container. Mr. Chemist keeps a record of his tests, each test on a separate slip for ready reference.

Each sample is transferred from the bottl to a test tube, the necessary testing ingredients added, the tube put into a centrifugal machine; then taken out, warm water added, and returne to the machine; then a few more revolutions and the final reading of the gauge figures showing the per cent of butter fat. Any mil or cream falling short of the Thompson tes brings an immediate notification to the dairy man who supplied it, with penalty, and th second offense means a cancellation of his contract.

* * *

The food factory proper occupies the fifth sixth, seventh, eighth and ninth floors. On th fifth floor is the coffee grinding, blending an packing department; the grocery and meat department; the egg candling, hamburg stea cutting, ham slicing and packing departments and the principal fruit, vegetable, dairy foods and meat storage boxes. On the sixth floor i the laundry, occupying the south third; th kitchen the north third; and the shipping roo for bake shop products occupies the center thir of the sixth floor space. On the seventh floo is the bake shop with its battery of ovens, th pie making machinery, etc. The eighth floor is devoted to bake shop purposes with dough mixers, dough proving and humidor rooms, etc. The top floor is for flour storage and the flour sifters and blenders. The lay-out of the different floors is so arranged as to hook up the different departments in a way to facilitate the economical handling of the foods during process of manufacture; to conserve labor, prevent waste, insure safety and guarantee wholesomeness of product. All floors have abundance of natural light, and are mechanically ventilated so as to provide constant and frequent change of air.

* * *

The coffee department is especially interesting. The berries are fed into a combination grinder and winnower; the winnowing process removing from the ground coffee all of the useless chaff, which becomes a by-product that manufacturers in other lines have use for.

The ground coffee is put into a machine which automatically weighs it off into one-pound, two-pound, or four-pound quantities, as desired; the coffee delivered from the machine into paper bags with inner lining of paraffin, which are filled and sealed as fast as the machine attendant can put the bags under the filling chute. The quantity ground averages more than a ton a day. The coffee grinding is done here for all the Thompson houses in other cities and is shipped in boxes, sixty pounds to the box. All other supplies, such as pies, cigars, sliced ham, etc., are shipped to other cities direct from the Chicago headquarters.

The meat preparing and packing department is a busy place. Nine hundred hams are boned, pressed, wrapped, boiled, cooled, sliced, and shipped weekly. The hams are put into a metal form in which they are pressed into convenient shape for slicing, which is done by a U. S. slicing machine. The hams are steam cooked in a tank; when removed from the tank they are set out to drain; then placed into a refrigerator to get chilled. They stay in the refrigerator a day, then are cut. The slices are arranged in layers, each layer separated with white paper. Each filled box ready for shipment weighs eight and a quarter pounds.

There are also vessels for boiling and pickling corned beef, tongues, and the like. The grinding of meat for hamburg steak uses large quantities of nutritious flank steak; also large quantities of sirloin butts are prepared for beef stew. Thompson cooks do not do any butchering; all steaks, chops, stew meat, etc., are prepared by expert butchers at this place.

One refrigerator room is for Brookfield sausage (which is used exclusively in Thompson houses). Another is for oysters, smoked hams, and the like; another for poultry. One very large box exhibits the light No. 1 meats, beef and mutton, aging. There are separate boxes for cheese and dairy foods, delicatessen, fruits and vegetables. Apples are bought by the carload, all Western apples used.

Thompson lunch room interior showing section of serving counter, and the bill of fare on the wall back of it. The bill of fare in part reads: Pie a la Mode, 10c; Corn Cakes, 10c; All Pies 5c, except Cherry or Strawberry, 10c; Ice Cream, 5c; Vegetable Soup with Crackers or Bread, 10c; Fruit Salad, 10c; Tomato Soup with Crackers or Bread, 10c; Clam Chowder with Crackers or Bread, 10c; Chicken Soup with Crackers or Bread, 10c; Bean Soup with Crackers or Bread, 10c.

Under "Hot Specialties": Corned Beef Hash, 10c; Baked Pork and Beans, 10c; Baked Spaghetti, 10c; Beef Stew, 10c; Baked Chicken Pie, 15c; Minced Ham and Eggs, 10c; Ham and Eggs, Country Style, 20c; Bacon and Eggs, 20c; Frankfurters and Potato Salad, 15c.

Under "Sandwiches" are: Hot Roast Beef, 10c; Ham and Egg, 10c; Hamburg Steak, 10c; Fried Egg, 5c; Fried Ham, 10c; Hot Frankfurter, 5c; Ham, Tongue, or Corned Beef, 5c; American Cheese, 5c; Imported Swiss Cheese, 10c; Sardine, 10c; Salmon, 5c.

And under head of Dairy Specialties a list of thirty-two items at popular prices.

Hundreds of thousands of eggs are used, and every egg candled before passing muster. The candling is done by placing each and every egg before an incandescent light (which is located inside a box with circular glass window of sufficient size to bring all the egg within the light zone), so that any defect may be detected on the instant, and all bad eggs discarded. Three expert candlers are constantly

A corner of a Thompson eating house showing the style of wall finish, the floor and the chair-arm table.

employed and no egg is permitted to go out to the houses or to the bake shop unless it is first class. One person is employed all the time doing nothing else but cracking fresh eggs for use in the pastry department. This firm uses no egg color and no substitutes of any kind.

The kitchen equipment consists in the main of seven aluminum kettles, two 25-gallon, two 100-gallon, and one 150-gallon; these all in a row; a pumkin masher machine; a rotary vegetable peeler, and two Werner and Pflederer ovens for cooking beans, corned beef hash, chicken pie, and rice puddings. In these ovens 150 gallons of beans are cooked each night for the Chicago houses, the jars standing from twelve to fourteen hours in the oven. The scullery is separate from the kitchen. The garbage is burned. There is a machine for washing the tin pie plates and trays. It is of the rotary type, and washes a thousand or more plates at a time. These are dried in a steam dry room alongside the machine.

* * *

On the top floor is the battery of flour sifters and blenders, where thirty barrels of flour a day are used. One of these uses only patent flour for bread and rolls. The others are provided with valves for deflecting the different kinds of flour into prescribed channels, as for the various cakes, and for piemaking, etc. The flours, as blended, are delivered direct to hoppers over mixing machines on the floor below. There are two Day mixers and one Era mixer. The quantities delivered to these mixers are automatically weighed, and, also, the water or milk, as may be required, is automatically weighed and delivered from a near-by machine equipped with electric pump and provided so that hot water, or cold water, or ice cold water, or milk, as required, can be fed into the dough mixer under perfect control of the operator in desired quantity.

Alongside is a big proving room for the dough, this room equipped with device for maintaining temperature at any desired degree.

From this floor the dough is dropped through chutes directly into dough divider machines for the bakery; these machines automatically weighing the quantity for each individual loaf; one machine delivering into round, the other into oblong molds, automatically flour-dusting during the process. Temperature controlled proving boxes are located alongside the dividers.

In the bake shop there are three Corndt rotary ovens for the pastry work, and three Durkop ovens for the bread, the latter ovens each with capacity for 400 loaves to the baking.

* * *

A most interesting feature of the pastry room is the machinery for making pies, of which there is a daily output of 5,500. In the first place there is machinery for preparing the fruits, as for pitting cherries, for peeling, coring and slicing of apples, etc. We watched the making of apple pies. The apples were fed to a Goodell ''Ranger'' corer and peeler, which works with incredible rapidity; the apples delivered from this peeler inspected to see that no decayed or otherwise unfit fruit goes through. These are then put into a slicing machine, which delivers into vessels ready for the pie filling.

We now go to the dough preparing room, and see several men working butter into dough in the only way it can be done to perfection—the dough rolled and folded by hand, and rerolled and folded until it is fit for the pie top. (There is nothing but butter used in Thompson pies or pastry. There is no cottonseed oil or composition of any kind; and only fresh shelled eggs are used in any of the pie or pastry work.)

We next see the bottom crust laid on the empty pie plates, and these pie plates fed into a machine built something after the style of the pilot wheel of a ship; the wheel laid horizontally, and each of the hand spokes, figuratively speaking, is the holder of a pie plate. Girls are seated around this wheel, each with a certain duty to perform as the plate passes them. At one point there is a device for automatically wetting the edge of the lower crust. As the plates travel around they are filled with sliced apple, after which there is dished on a ladleful of sugar and cinnamon. After that the top covering is put on, and as the plate travels a device trims the edge all around, and it is then ready for baking. (The trimmings are saved for bottom crust for soft pies.) The pies are now taken from the machine and placed in a large refrigerator, where they are chilled before ready for the ovens.

After the pies are baked they are again racked and assorted for shipment. Those for other cities are sent down a sort of endless chain dumb waiter to the floor below, where they travel over a moving platform above which are racks of capacity to hold thousands of pies. They are taken from the moving platform, placed on the racks, and later packed for shipment in sealed boxes. In the pie shipping room there is posted an indicator which tells at what hour and minute shipments must be made to Cleveland, Pittsburgh, or other city.

Another interesting feature of this pie making business is the fruit for fillings. Fourteen different kinds of pie are standardized. The fruit is put up in season in packages and frozen solid in the cold storage quarters in the building; taken out on requisition as needed, and allowed to thaw out for a few hours before using. So it is that Thompson pies are made at all seasons of the year from fresh fruit.

The pastry department is equipped for the finest work. There is a room, separate entirely from the other departments, used entirely for crullers and doughnuts, and such pastry as cooked in fat.

All pies, cakes, breads, and the like, are made from standard recipes and the ingredients and proportions controlled from the storeroom. Thus, a hundred pounds of a certain kind of cake would need so much flour, sugar, fruits, spices, liquor, and the like, and these ingredients are issued in exact proportion according to the quantity to be made.

And the control goes still further; for so much goods used will make so much pie, or so much cake, as the case may be; and these are sold to standard portion size for stipulated price; so it is a comparatively easy matter to reconcile the cost of issues with amount of receipts; also to determine the overhead cost of manufacture.

In the issuing, all vouchers are in triplicate for complete checking purposes.

The provision made for dressing rooms, lavatories, lockers and showers for employes on all floors is admirable.

The walls of all workshop floors are of enameled brick so that they are kept scrupulously clean. The floors are of hard maple, easy to the feet, a consideration that is often overlooked in regard to workers.

Enormous quantities of mince meat are used in the winter time. The ingredients include boiled cider and brandy. No whisky is used.

In the equipment there are two Buffalo meat choppers, which the superintendent said are "the finest things we have in the house."

The Profitable Lunch Room

From the Hotel Monthly January, 1914.

H. J. Rottman, the Terre Haute House:

"The quick-lunch counter is a condition and not a theory, and the sooner we hotel men recognize this fact the better off we will be. Some hotel men propound the argument that the quick-lunch counter tends to cheapen the hotel, but the question then arises: Are we justified in losing money in order to maintain ancient traditions, or should we get the money and let by-gones be by-gones, and traditions take care of themselves? Because, if we do not have the lunch counter, especially in our European conducted hotels, our patrons will find them elsewhere. We can furnish a cup of coffee just as cheap as the man who has only a small working capital. If we maintain a lunch counter in connection with our hotels and make money out of it for several years, and if they should then go out of fashion, we can gracefully discontinue.

"About a year ago the Terre Haute House found itself burdened with a long, narrow room, measuring 11½x80 feet. After much thought we came to the conclusion that the only thing it was suitable for was a dairy lunch counter. We immediately installed one, which, by the way, is first-class, sanitary and up-to-date in every respect. Equipping this room cost us several thousand dollars.

"Our running expenses amounted to about $18 per day, and, as we figured on not less than 100 per cent, turn-over on our food supplies, it will be seen that our receipts had to reach the $40 mark before we began to reap a profit. Our working force consisted of two short-order cooks, six waitresses, two dishwashers and two porters. Our heavy foods, such as soups, roasts, baked beans, etc., were prepared in our hotel kitchen, all short orders being prepared on our sanitary combination range in full view of our patrons. From the first tap of the gong the counter began making money. In less than four months' time the entire investment had been paid for over and above all expenses. Taken on this basis, we figure that the lunch counter in a year's time will pay more than 200 per cent on investment.

"Now then, it is not only the outsider—the coffee and doughnut man—that patronizes this lunch counter. Since changing our hotel to the European we find that at least 40 per cent of our regular guests find their way to the counter for breakfast, for the very reason that they can get it good and get it quick, and it is not done in a serve-self, slap-bang manner, either, but each patron, though he eats at the counter, gets regular hotel service.

"Now that a great majority of our hotels are being conducted on the European plan, it behooves us to stick in a lunch counter somewhere, and, as previously stated, keep the money in the building."

LUNCH ROOM

A LA CARTE SERVICE

SOUPS
SOUP, WITH BREAD AND BUTTER 20 (10 minutes)
(With Meat or Fish Orders 10)
CHICKEN CONSOMME, TOMATO
MULLIGATAWNY MOCK TURTLE

RELISHES
QUEEN OLIVES 15 CHOW CHOW 10 MIXED PICKLES 10
DILL PICKLES 10 CHUTNEY 10 SALAMI 25 SARDINES 30
SLICED TOMATOES 20 SLICED CUCUMBERS 20

FISH
BROILED OR FRIED FISH 35 (10 minutes)
BROILED LIVE LOBSTER HALF 65 WHOLE 1.00

GRILLED
SMALL STEAK WITH ONIONS 50 (15 minutes)
SIRLOIN STEAK 60 (15 minutes)
TENDERLOIN STEAK 65 (15 minutes)
CLUB SIRLOIN STEAK (for two) 1.15 (30 minutes)
LAMB CHOPS (2) 40 (3) 60 (10 minutes)
LAMB CHOPS WITH TOMATOES (2) 45 (3) 65 (10 minutes)
BROILED MILK FED CHICKEN, HALF 70 WHOLE 1.35 (10 minutes)
HAM OR BACON 35
HAM OR BACON WITH 2 FRIED EGGS 45 (10 minutes)
C.P.R. SPECIAL MIXED GRILL 45 (10 minutes)

ENTREES
PLANKED CLUB STEAK (for two) 1.75 (30 minutes)
PLANKED SIRLOIN STEAK 1.15 (20 minutes)
SMALL TENDERLOIN STEAK C.P.R. STYLE 75 (20 minutes)
TOURNEDOS OF BEEF, A LA BEARNAISE 75 (20 minutes)
STEAK, TARTAR 70 (10 minutes)
FRIED CHICKEN A LA TARTAR 55 (15 minutes)
CHICKEN A LA MARYLAND, HALF 80 (20 minutes)
CURRY OF CHICKEN 55 (10 minutes)
BRAISED HAM WITH SPINACH 50 (10 minutes)

COLD MEATS
CHICKEN 50 CHICKEN WITH HAM 45 ROAST BEEF 35 TURKEY 50
ENGLISH BRAWN 30 TURKEY WITH HAM 45
ASSORTED COLD MEATS 45 HAM OR OX TONGUE 35

EGGS
BOILED, FRIED OR SCRAMBLED EGGS (2) 20 PLAIN OMELET 25
POACHED EGGS ON TOAST (2) 25 SHIRRED EGGS 25
OMELET WITH TOMATO, PARSLEY, JELLY OR CHEESE 35
RHUM OMELET 40 HAM OMELET 40 SPANISH OMELET 40

VEGETABLES
POTATOES, FRENCH FRIED 10 GERMAN FRIED 10 SARATOGA 10
LYONNAISE 10 HASHED BROWNED 10 SAUTE 10
CREME AU GRATIN 15 CANADIAN PEAS 10 FRENCH PEAS 15
HARICOTS VERTS 15 WAX BEANS 10 STEWED TOMATOES 10
STEWED CORN 10 ASPARAGUS ON TOAST 30
BAKED BEANS, HOT OR COLD 20 WITH BOSTON BROWN BREAD 30

SALADS
CHICKEN SALAD 45 LOBSTER 45 FRUIT SALAD 40
COMBINATION SALAD 35 GERMAN POTATO SALAD 25
LETTUCE AND CUCUMBER OR TOMATO SALAD 30

SANDWICHES
CLUB SANDWICH 35 CHICKEN SANDWICH 20
HAM, TONGUE, ROAST BEEF, CHEESE OR LETTUCE SANDWICHES 10
SARDINE SANDWICHES 15

DESSERT
ENGLISH PLUM PUDDING, HARD OR BRANDY SAUCE 20
PIES, PER CUT 10 ICE CREAM 10 CAKE 10
PEARS OR PEACHES, A LA MELBA 20

PRESERVES
PRESERVED FRUITS 20 JAMS 15 BAR LE DUC, RED OR WHITE 20

CHEESE
INGERSOLL CREAM 15 CANADIAN STILTON 15 OKA 15
IMPERIAL CREAM 15 GRUYERE 15 ROQUEFORT 15

FRUITS
ASSORTED FRESH FRUITS 20 SLICED ORANGES 15
SLICED PINEAPPLE 20 SLICED BANANAS 15

BREADS, Etc.
BREAD AND BUTTER 10 ROLLS 10 TOAST, DRY OR BUTTERED 10
CREAMED TOAST 20 MILK TOAST 15 FRENCH TOAST 20

TEA, COFFEE, COCOA
COFFEE, CUP 5 SMALL POT 10 LARGE POT 15
TEA, CUP 5 SMALL POT 10 COCOA, CUP 10 POT 15

ICED DRINKS
LEMONADE 10 GRAPE JUICE 15 ORANGE JUICE 15
ICED TEA 5 ICED COFFEE 5 ICED COCOA 10

Individual Sealed Bottle Special Milk 10

TABLE WATER FROM ARTESIAN WELL ON THE PREMISES

Bread and Butter free with all orders amounting to 50 cents or over.

Lunch served daily, from 11.30 a.m. to 2 p.m., 30 cents.

A La Carte Bill of Fare, C. P. R. Lunch Room, Windsor Street Station, Montreal.

New Dining and Lunch Rooms, C. P. R. Windsor Station, Montreal

These Rooms and the Tributary Kitchen, Pantries and Store Rooms Reflect the Scientific Catering Methods of W. A. Cooper, the Genius of the Canadian Pacific Commissary.

From The Hotel Monthly, October, 1914.

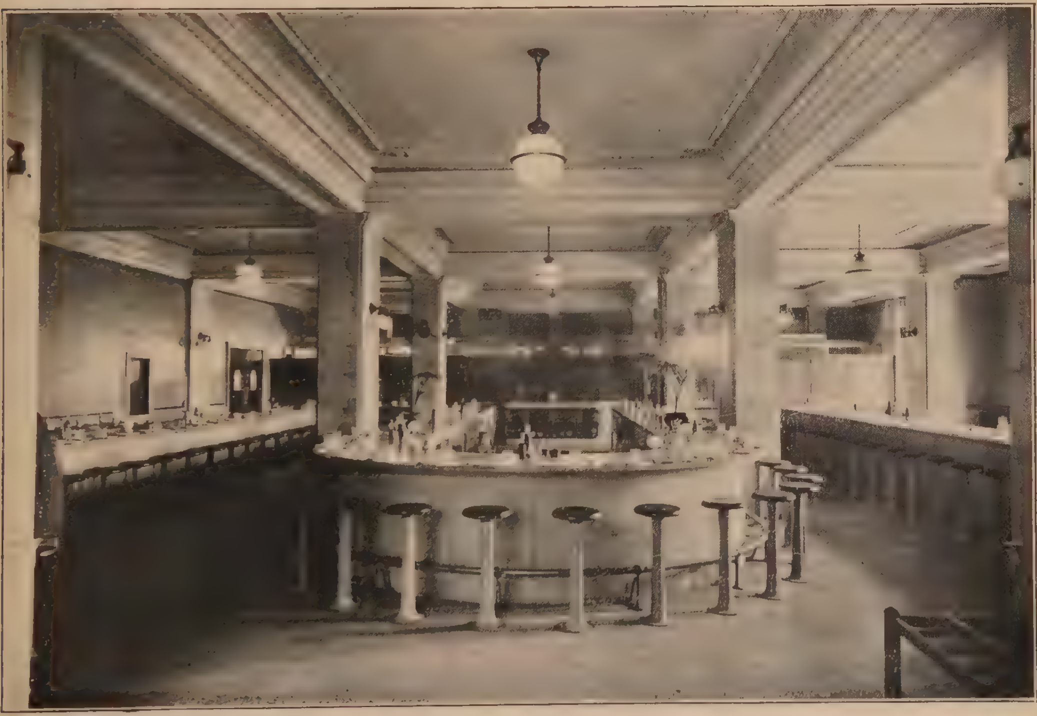
The pantry (see plan on page 201. Dining room is to right; lunch room to left of pantry): Note the distribution of the service tables, heaters, urns and cup warmers; the cold meat, fruit, and salad departments, with their cold closets; the glass and silver sinks; the Niagara dishwashing machine; the cutlery renovating space with Dilg machine. Back of the salad and cold meat departments is a large space centered with battery of dumb waiters from the kitchen; and grouped around this room, the steam-table with Curtis egg boilers at one end, and roll warmer and bread table at the other; the ice cream, milk and cream refrigerator, and pastry refrigerator; the oyster and lobster pantry with its steamer and other equipment; the cake boxes, pastry racks, the linen room, the manager's office, the freight elevator, the ventilation shaft; the hood-covered gas toaster and broilers, and the slides connecting with lunch room.

The other section of this plan (see page 200) shows the lunch room, with 90 stools, arranged in form of the letter W, with abundance of space for patrons and servers, and service pantry located and equipped to give the maximum of service in the minimum of time. Five hundred persons are served in this room on an average from 12 to 2 o'clock each day. The room has cork floor. The counter is marble topped, and its inner lining of white enamel.

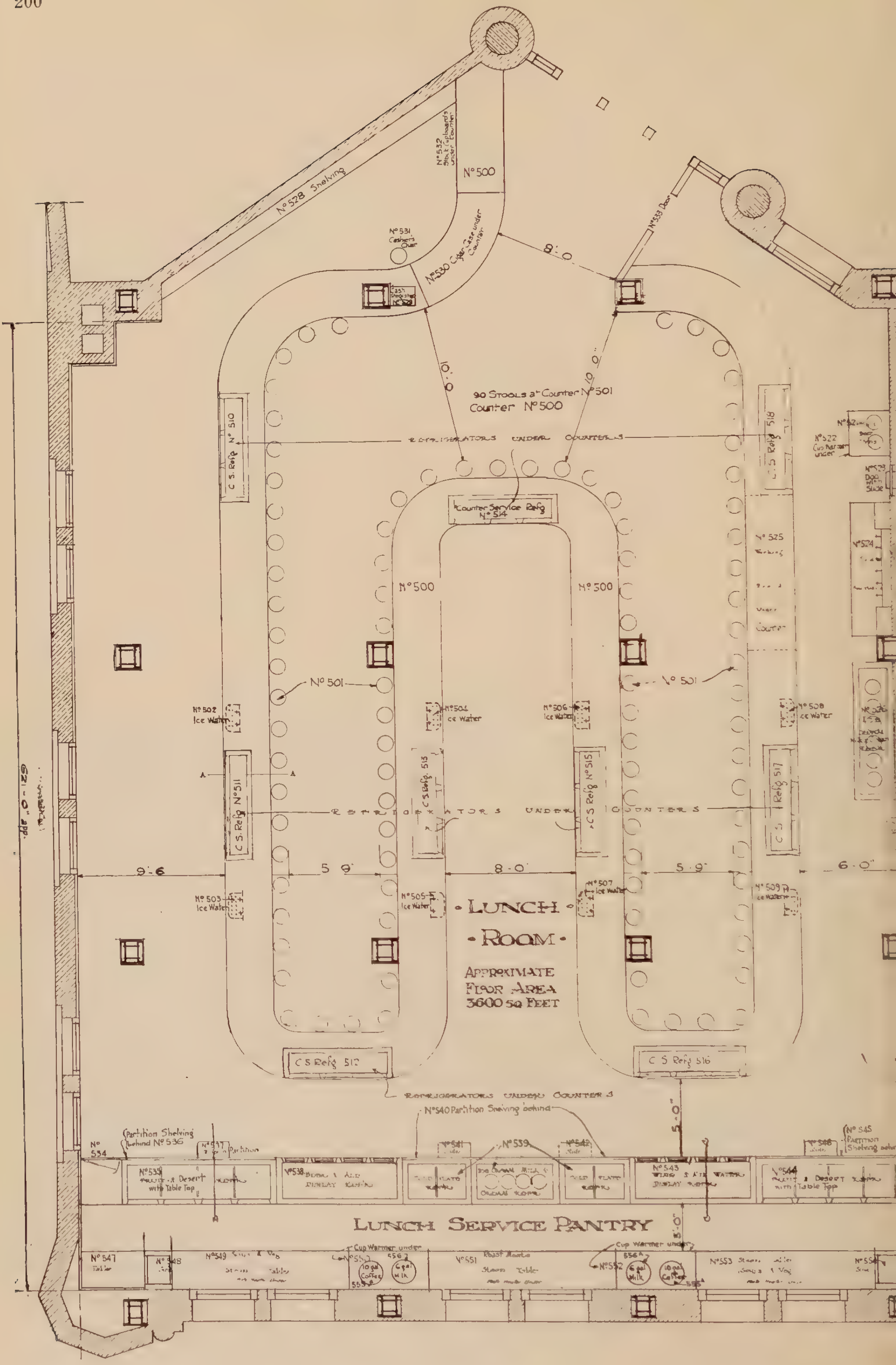
The illustration of this room pictures it to good advantage, showing the clever design of counter; the style of stool, the pleasing wall and ceiling finish. The location of the cashier is shown at the point controlling the main entrance from the concourse; also here is the cigar counter; and between the cashier and the door a counter for standing service, when the room is overtaxed for seating capacity.

The refrigerators under the counter are controlled to desired degree of refrigeration. Eight ice water fountains are distributed at convenient points along the counter. Along one side of the room there are fluid-beef urns with cup warmer under, a soda fountain, and an ice cream, milk and cream refrigerator.

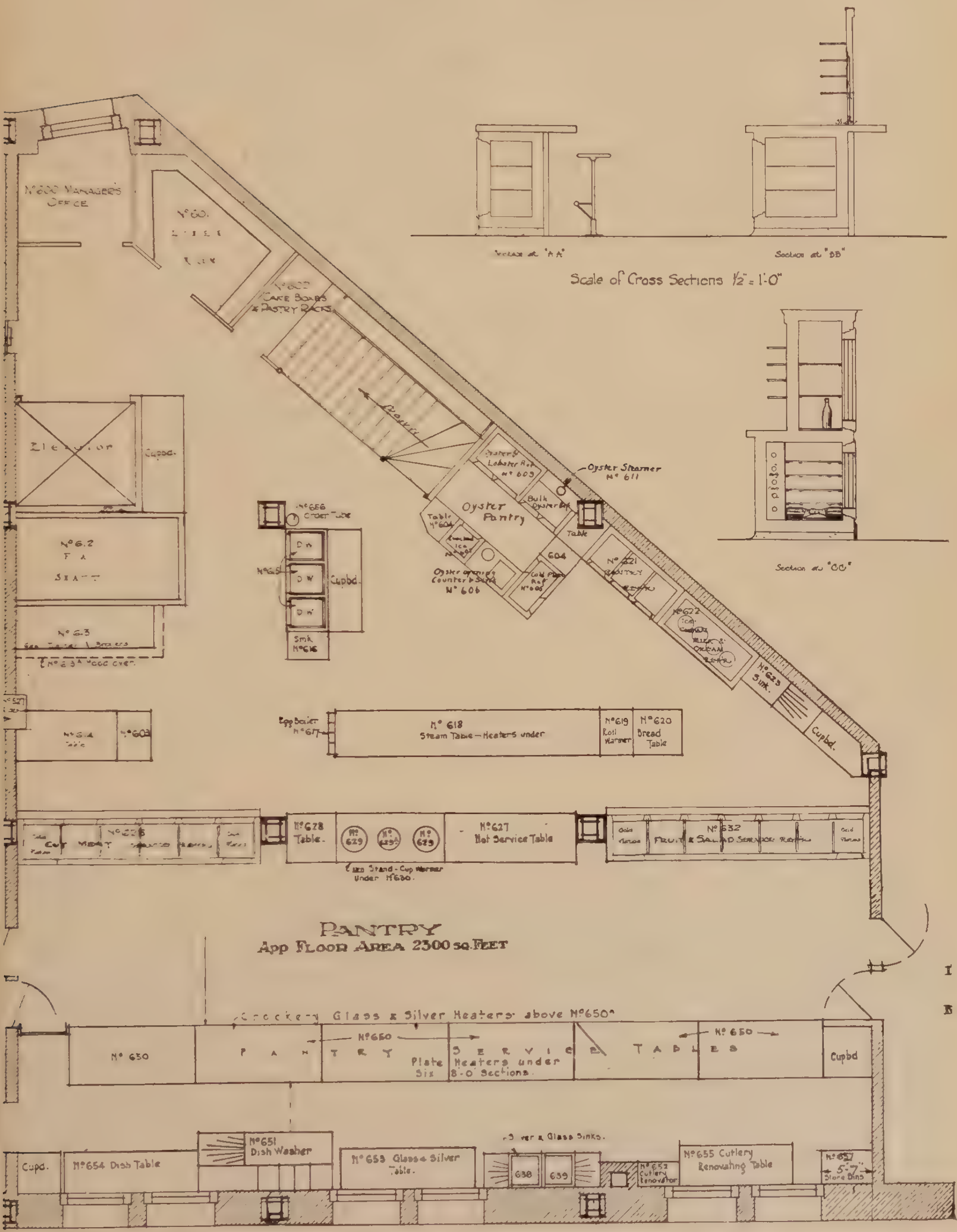
The scientific part of this lunch room, however, is to be found in the service pantry, the



The Lunch Room in C. P. R. Windsor Street Station, Montreal.


N° 528 Shelving
N° 532 Stock Cupboards under Counter
N° 500
N° 531 Cashier's Chair
N° 530 Cigar Case under Counter
Cash Register N° 529
8'-0"
N° 533 Door
10'-0"
10'-0"
90 Stools at Counter N° 501
Counter N° 500
REFRIGERATORS UNDER COUNTERS
C S Refg N° 510
C S Refg 518
N° 522 Cup Warmer under
N° 523 Door with Slide
N° 524
N° 525 Shelving ... under Counter
Counter Service Refg N° 514
N° 500
N° 500
N° 501
N° 501
N° 502 Ice Water
N° 504 Ice Water
N° 506 Ice Water
N° 508 Ice Water
C S Refg 513
C S Refg N° 515
C S Refg N° 511
C S Refg 517
REFRIGERATORS UNDER COUNTERS
9'-6"
5'-9"
8'-0"
5'-9"
6'-0"
N° 503 Ice Water
N° 505 Ice Water
N° 507 Ice Water
N° 509 Ice Water
LUNCH ROOM
APPROXIMATE FLOOR AREA 3600 SQ FEET
C S Refg 512
C S Refg 516
REFRIGERATORS UNDER COUNTERS
N° 540 Partition Shelving behind
5'-0"
N° 534
Partition Shelving behind N° 536
N° 537 Partition
N° 535 Fruit & Desert with Table Top
N° 538
N° 541
N° 539
N° 542
N° 543
N° 544 Fruit & Desert with Table Top
N° 545 Partition Shelving
LUNCH SERVICE PANTRY
5'-0"
N° 547 Table
N° 548
N° 549 Steam Table
Cup Warmer under
N° 550
10 gal Coffee
555
556
6 gal Milk
N° 551 Roast Meats Steam Table
Cup Warmer under
N° 552
556A
6 gal Milk
10 gal Coffee
555A
N° 553 Steam Table Soups & Veg
N° 554
6'-0"
61'-0" 62'-0"

Plan of Lunch Room and Pantry in the C. P. R. Windsor Street Station (Montreal), located on station floor. The dining room is located to the right of the pantry.



service from which to the lunch room is through four slides in the partition which separates it from the lunch room proper.

The front of this partition is relieved with display refrigerators for beer, ale, wine, and mineral water.

The slide to the left is for the service of soups, fruits, and vegetables; the next slide to the right of it is for meats; the next slide for pies, etc., and the fourth corresponds to the first mentioned, for soups, fruits, and vegetables.

Underneath the service counters are refrigerators for fruits, desserts, ice cream, milk and cream, cold plates, etc.; and back against the wall is ranged the steam tables for soup and vegetables and roast meats, together with milk and coffee urns, cup warmers, and the like.

The refrigerators (Jewett) reflect extraordinary care in providing storage compartments for the different kinds of foods and regulating the temperature to suit the different requirements, as, butter and dairy foods, 32 degrees; fish (kept in pans off the floor) 30 degrees; eggs and cheese 36 degrees; solid freeze 10 degrees, etc.

All pure butter is used in the pastry making, and pure cream in the ice cream department. Only foods of highest standard are produced.

LUNCHEON IN LUNCH ROOM

Luncheon (consisting of one order of soup, choice of fish or meat order, two vegetables, one dessert, one order bread and butter, tea, coffee or milk) 30 cents.

Potato soup
Fillet of whitefish, saute meuniere
Turkey and ham croquettes, tomato sauce
Curried mutton with rice
Roast pork with dressing, apple sauce
Roast beef, au jus
English brawn, potato salad
Steamed or mashed potatoes
Stewed corn Mashed turnips
Pear pie Ginger pudding
Tea Buttermilk Coffee

C. P. R. STATION, LUNCH ROOM, VANCOUVER

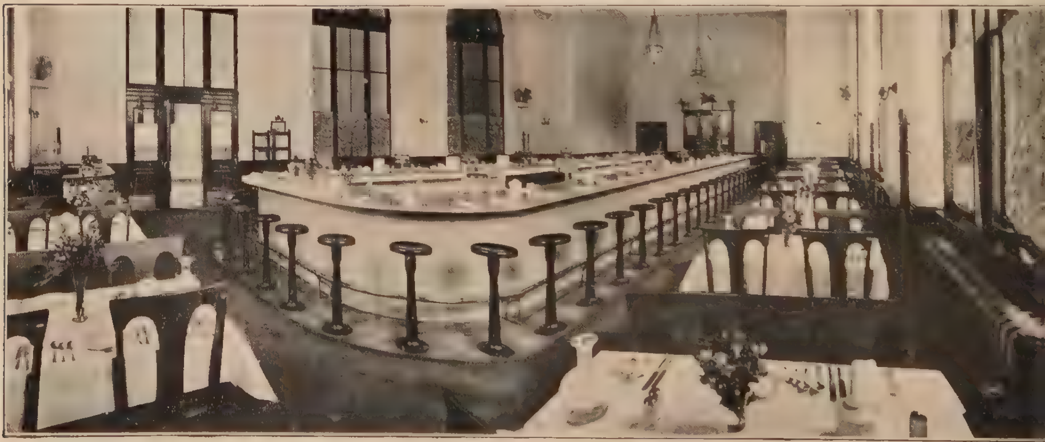
From the Hotel Monthly, *October, 1915.*

The restaurant lunch room in the Canadian Pacific Railway station will seat 100. The plan shows the horseshoe counter and the tables. The counter is arranged different from the average lunch room in that the space within the horseshoe is open. Mr. Tingley explained that the absence of urns, etc., from near the counters keeps the room more free of smell and gives freer action to the waiters. Instead of the pantry, so to speak, being within the horseshoe, it is just outside the open end.

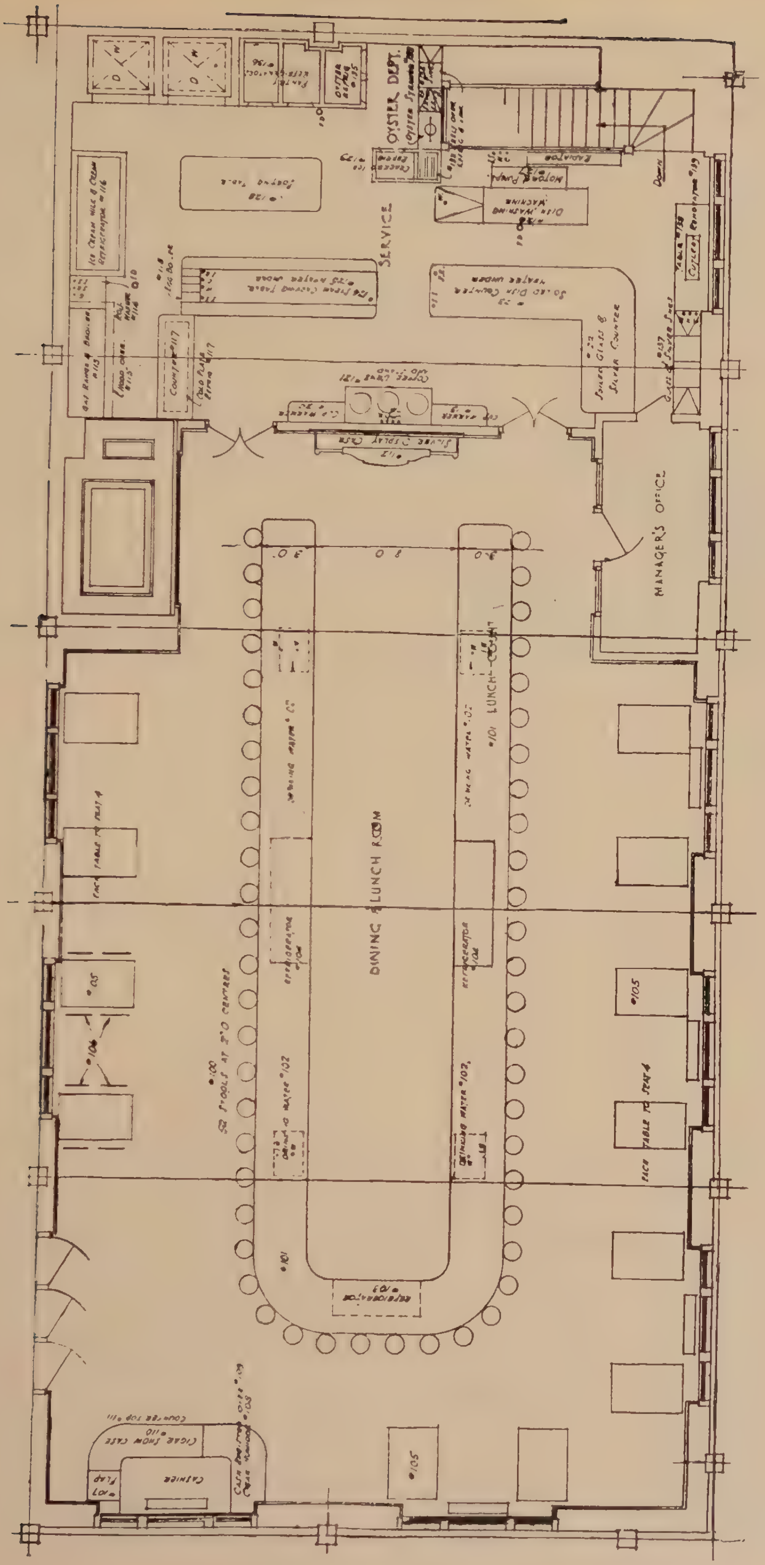
The counter is of gray marble, its top three feet wide. The display of foods on it is under glass bells. The shelving underneath the counter is enameled. There are four fountains of ice water. The counter set-up includes linen napkin. The room is high ceiled, cement floored, wainscoted in light oak. The chairs have leather seat and are built with the rear legs projecting back so that the chair cannot be tipped back. There is hat rack under chair.

It is a workable, sightly, sanitary and interesting restaurant-lunch room in which original ideas of Mr. Tingley are expressed. ''Original'' is a word that can be used here, for the reason that Mr. Cooper encourages initiative and the demonstration of logical ideas to improve the service.

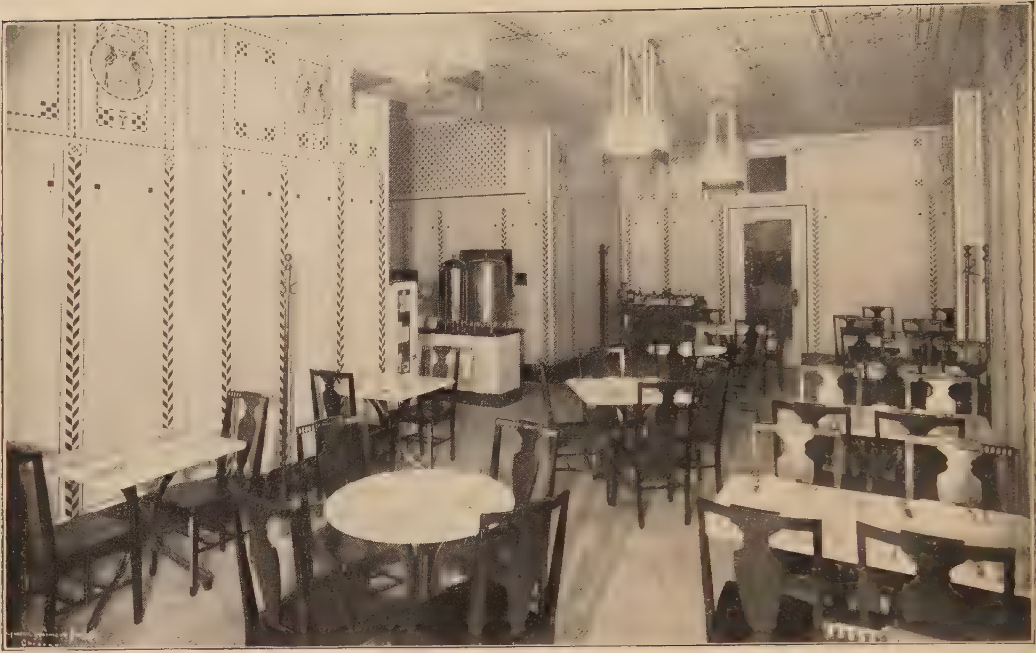
In this room there is served a thirty-five cent table d'hote lunch from 11:30 until 2; a twenty-five cent afternoon tea from 4 to 5:30, and an à la carte card from 5:15 a. m. until 11:45 p. m.



Model Lunch Room-Restaurant in the Canadian Pacific Railway Station, Vancouver.



Plan of combined Restaurant and Lunch Counter, with seating capacity of 100, recently opened in the Canadian Pacific Railway Depot at Vancouver, B. C. The plan shows fifty seats at table and fifty around the counter. The compact arrangement for steam tables, pantry work, and service is clearly indicated on the plan.



Hotel Sherman (Chicago) Coffee Shop and Delicatessen Lunch: View is from Clark street entrance. Door at far end leads to hotel lobby. Corridor to left leads past serving counter to Randolph street entrance, thru another room similar to that pictured above. The pantry is partitioned off back of the urns. The service is by waitresses. The color scheme of the decoration is black and white. The illumination is from chandeliers built to match the general scheme of decoration. The tables are white glass. (See bill of fare on page 206.)

FIRST OF THE HOTEL COFFEE SHOPS

Opened in Hotel Sherman, Chicago, and a Success from the Opening Day.

From the Hotel Monthly, April, 1915.

Mr. Beifeld, president of Hotel Sherman, saw a place similar to this in Europe last year, and its possibilities for satisfactory service at moderate cost so impressed him that, with modifications to conform to American catering ideas, the place was fitted up and opened on entirely new lines for this country. It marks the first of the "coffee shops" that, we predict, will

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CAFETERIA IN EUROPEAN HOTEL

Address of Col. Fred Bartholomew Before the Northwestern Hotel Association

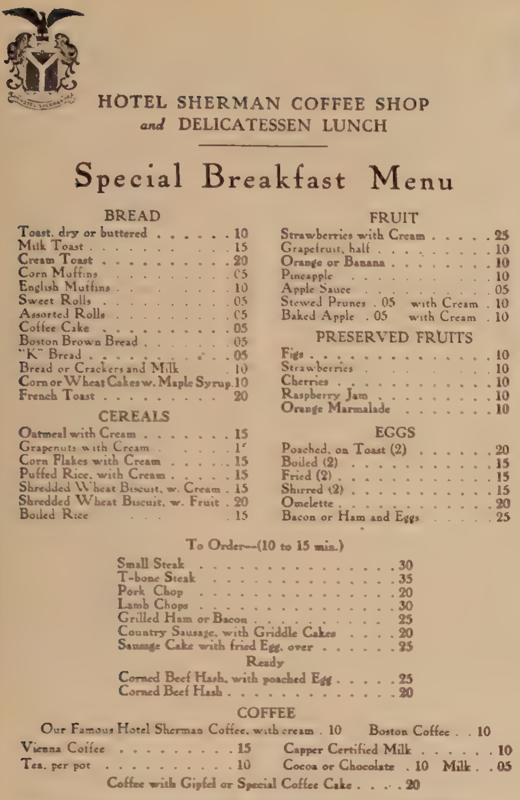
Six years ago this spring I purchased and opened the Frederick Hotel at Grand Forks, N. Dak., on the European plan. This was the first large hotel in the state to be operated on this plan, and it was predicted by many at that time that it would not be a success, as the European plan was thought not adaptable for a town the size of Grand Forks.

The hotel has been successfully operated since that time upon this plan, and three years ago a 40-room annex was added, making a total of 125 rooms.

The cafe during the first four years was successfully operated and upon a paying basis. Nearly two years ago dairy lunches were introduced in Grand Forks, and at the present time we have three very fine dairy lunches in this city.

A little over a year ago, or within a few months after the opening of the dairy lunches, the cafe department in the hotel began to show a loss, and until three months ago had been a losing proposition. Realizing that something had to be done in this department, I last winter took a three months' trip, covering the larger Eastern, Southern, and Pacific Coast cities, and in every city, studied the eating question. In Los Angeles I found the cafeteria nearest perfection, and it seemed most popular. It appealed to me more than the dairy lunches, because what I was after was something in dairy lunch prices, but which was an improvement over the dairy lunch or lunch counter.

I returned and immediately ordered material and equipment for an up-to-date cafeteria. In it I have combined the ideas in the different places I visited. The fact that it has been a paying proposition from the start demonstrates that, as far as Grand Forks is concerned, it is



HOTEL SHERMAN COFFEE SHOP
and DELICATESSEN LUNCH

Special Breakfast Menu

BREAD

Toast, dry or buttered	10
Milk Toast	15
Cream Toast	20
Corn Muffins	05
English Muffins	10
Sweet Rolls	05
Assorted Rolls	05
Coffee Cake	05
Boston Brown Bread	05
"K" Bread	05
Bread or Crackers and Milk	10
Corn or Wheat Cakes w. Maple Syrup	10
French Toast	20

CEREALS

Oatmeal with Cream	15
Grapenuts with Cream	15
Corn Flakes with Cream	15
Puffed Rice, with Cream	15
Shredded Wheat Biscuit, w. Cream	15
Shredded Wheat Biscuit, w. Fruit	20
Boiled Rice	15

FRUIT

Strawberries with Cream	25
Grapefruit, half	10
Orange or Banana	10
Pineapple	10
Apple Sauce	05
Stewed Prunes .05 with Cream	10
Baked Apple .05 with Cream	10

PRESERVED FRUITS

Figs	10
Strawberries	10
Cherries	10
Raspberry Jam	10
Orange Marmalade	10

EGGS

Poached, on Toast (2)	20
Boiled (2)	15
Fried (2)	15
Shirred (2)	15
Omelette	20
Bacon or Ham and Eggs	25

To Order—(10 to 15 min.)

Small Steak	30
T-bone Steak	35
Pork Chop	20
Lamb Chops	30
Grilled Ham or Bacon	25
Country Sausage, with Griddle Cakes	20
Sausage Cake with fried Egg, over	25

Ready

Corned Beef Hash, with poached Egg	25
Corned Beef Hash	20

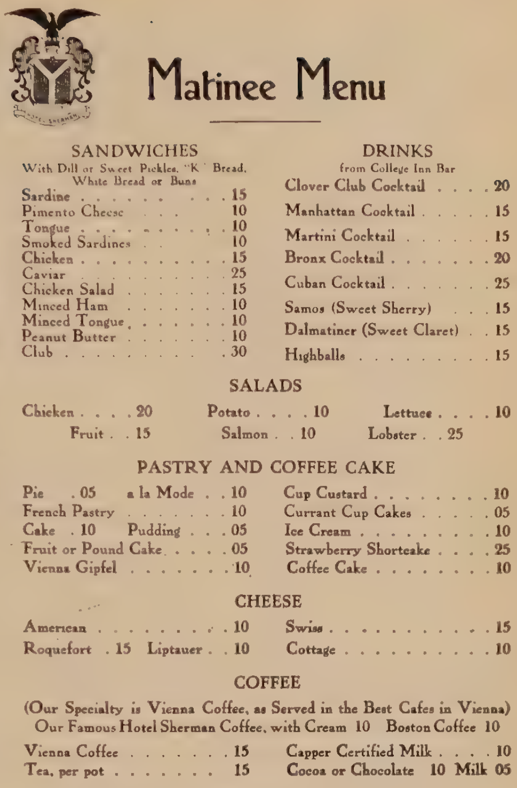
COFFEE

Our Famous Hotel Sherman Coffee, with cream . 10 Boston Coffee . . 10

Vienna Coffee	15	Capper Certified Milk	10
Tea, per pot	10	Cocoa or Chocolate .10 Milk	05

Coffee with Gipfel or Special Coffee Cake 20

Special Breakfast Menu. Card is 6x8½.



Matinee Menu

SANDWICHES
With Dill or Sweet Pickles, "K" Bread, White Bread or Buns

Sardine	15
Pimento Cheese	10
Tongue	10
Smoked Sardines	10
Chicken	15
Caviar	25
Chicken Salad	15
Minced Ham	10
Minced Tongue	10
Peanut Butter	10
Club	30

DRINKS
from College Inn Bar

Clover Club Cocktail	20
Manhattan Cocktail	15
Martini Cocktail	15
Bronx Cocktail	20
Cuban Cocktail	25
Samos (Sweet Sherry)	15
Dalmatiner (Sweet Claret)	15
Highballs	15

SALADS

Chicken	20	Potato	10	Lettuce	10
Fruit	15	Salmon	10	Lobster	25

PASTRY AND COFFEE CAKE

Pie .05 a la Mode	10	Cup Custard	10
French Pastry	10	Currant Cup Cakes	05
Cake .10 Pudding	05	Ice Cream	10
Fruit or Pound Cake	05	Strawberry Shortcake	25
Vienna Gipfel	10	Coffee Cake	10

CHEESE

American	10	Swiss	15
Roquefort .15 Liptauer	10	Cottage	10

COFFEE

(Our Specialty is Vienna Coffee, as Served in the Best Cafes in Vienna)
Our Famous Hotel Sherman Coffee, with Cream 10 Boston Coffee 10

Vienna Coffee	15	Capper Certified Milk	10
Tea, per pot	15	Cocoa or Chocolate 10 Milk	05

Hotel Sherman Coffee Shop. Card is 5x7½.

soon be a prominent and profitable feature in most city hotels.

The accompanying bills of fare indicate the variety of foods served and the popular prices. The large bill has blank panel in the center for inserting type-written slip of ''today's specials.''

The special Breakfast card shows the selection of ''ready to serve'' and ''to order'' dishes, the latter requiring from ten to fifteen minutes in the preparation. The Matinee Menu indicates ''the ready to serve'' selection of foods and drinks, including service from the College Inn bar.

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the solution of the eating question.

I placed the cafeteria in what was formerly my cafe, and moved the cafe into a smaller space, formerly occupied as a billiard room. Both the cafe and the cafeteria open from the lobby and are both connected by an archway, so that it is possible to pass from the cafe into the cafeteria, or vice versa.

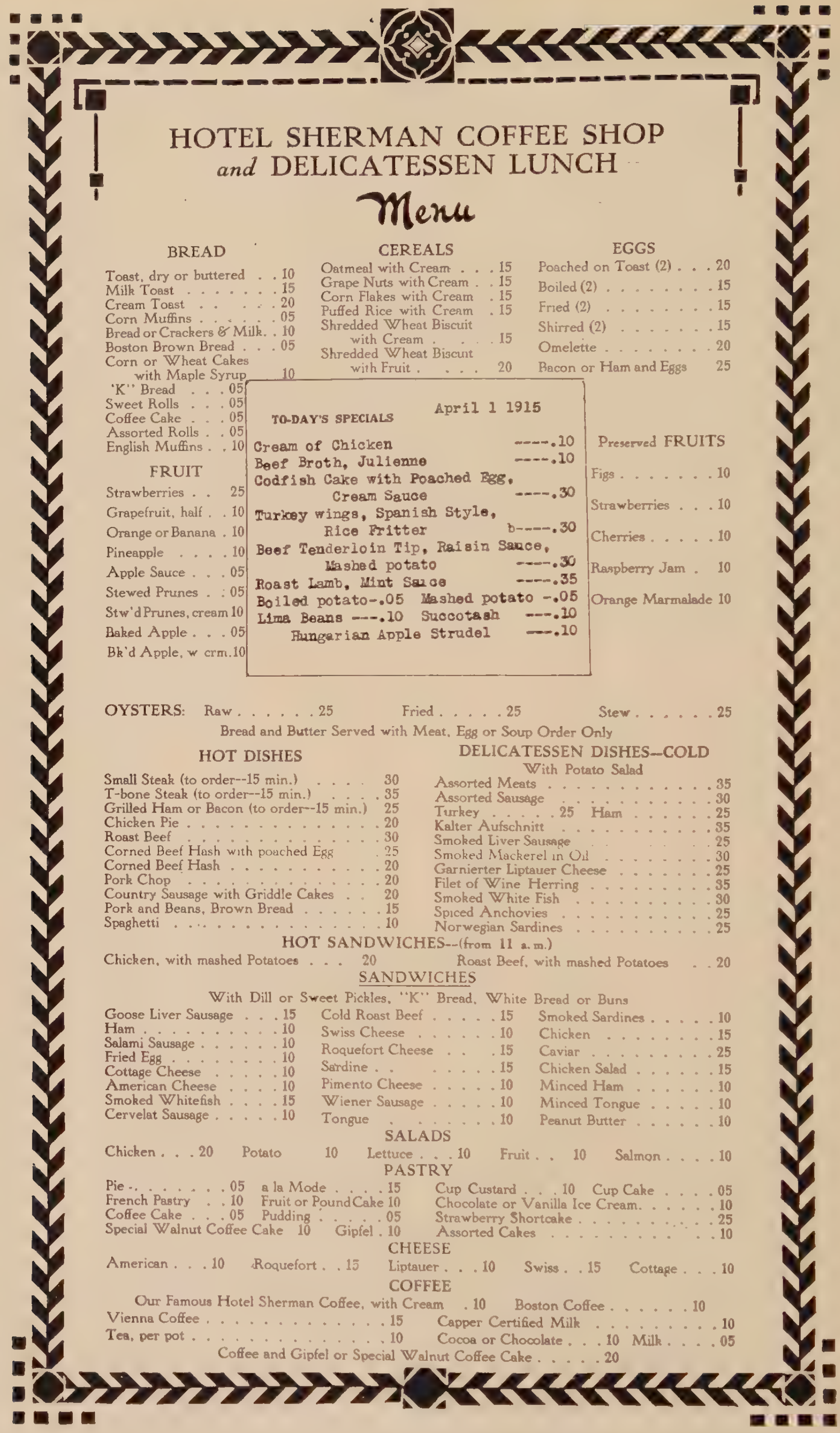
We increased the prices in the cafe department, and no one can object, as they have an opportunity of eating in the cafeteria at very low prices. In fact, my prices in the cafeteria are as low as those charged by the dairy lunches, and the cafeteria service is quicker and more satisfactory.

Most of you are familiar with cafeterias. In my case the cafeteria counter consists of the first 12 feet of white enamel steam table, on which are displayed all the meats, vegetables and hot dishes. Next to this table comes 30 feet of counter, on which are displayed the salads, fruits, pastries and desserts. Coffee and tea are the last to be secured.

The counter consists of tile with an 8-inch marble slab on the top, which is six inches higher than the steam table and the salad and dessert counter, so that the tray, when slid along upon this slab, does not interfere with anything on display below.

At the end of the counter a cashier looks over the tray, tells the amount and receives and rings up the cash. Our checker and cashier are combined into one.

An innovation which I have here, not seen in any other cafeteria, is the bus-boys, who step forward and carry the trays to the table. This relieves the patrons of the undignified procedure of carrying their own trays. Sometimes, when we are very busy, we do not have enough boys to carry the trays, and then the guest must carry his own tray, but I make it a point to have the boys carry the tray for the ladies and their escorts.



HOTEL SHERMAN COFFEE SHOP
and DELICATESSEN LUNCH

Menu

BREAD

Toast, dry or buttered	.10
Milk Toast	.15
Cream Toast	.20
Corn Muffins	.05
Bread or Crackers & Milk	.10
Boston Brown Bread	.05
Corn or Wheat Cakes with Maple Syrup	.10
'K'' Bread	.05
Sweet Rolls	.05
Coffee Cake	.05
Assorted Rolls	.05
English Muffins	.10

FRUIT

Strawberries	25
Grapefruit, half	.10
Orange or Banana	.10
Pineapple	.10
Apple Sauce	.05
Stewed Prunes	.05
Stw'd Prunes, cream	10
Baked Apple	.05
Bk'd Apple, w crm.	10

CEREALS

Oatmeal with Cream	.15
Grape Nuts with Cream	.15
Corn Flakes with Cream	.15
Puffed Rice with Cream	.15
Shredded Wheat Biscuit with Cream	.15
Shredded Wheat Biscuit with Fruit	20

TO-DAY'S SPECIALS April 1 1915

Cream of Chicken	----.10
Beef Broth, Julienne	----.10
Codfish Cake with Poached Egg, Cream Sauce	----.30
Turkey wings, Spanish Style, Rice Fritter	b----.30
Beef Tenderloin Tip, Raisin Sauce, Mashed potato	----.30
Roast Lamb, Mint Sauce	----.35
Boiled potato	-.05
Mashed potato	-.05
Lima Beans	---.10
Succotash	---.10
Hungarian Apple Strudel	---.10

EGGS

Poached on Toast (2)	.20
Boiled (2)	.15
Fried (2)	.15
Shirred (2)	.15
Omelette	.20
Bacon or Ham and Eggs	25

Preserved FRUITS

Figs	.10
Strawberries	.10
Cherries	.10
Raspberry Jam	10
Orange Marmalade	10

OYSTERS:					
Raw	.25	Fried	.25	Stew	.25

Bread and Butter Served with Meat, Egg or Soup Order Only

HOT DISHES

Small Steak (to order--15 min.)	30
T-bone Steak (to order--15 min.)	.35
Grilled Ham or Bacon (to order--15 min.)	25
Chicken Pie	.20
Roast Beef	.30
Corned Beef Hash with poached Egg	.25
Corned Beef Hash	.20
Pork Chop	.20
Country Sausage with Griddle Cakes	20
Pork and Beans, Brown Bread	.15
Spaghetti	.10

DELICATESSEN DISHES--COLD

With Potato Salad

Assorted Meats	.35
Assorted Sausage	.30
Turkey	.25
Ham	.25
Kalter Aufschnitt	.35
Smoked Liver Sausage	.25
Smoked Mackerel in Oil	.30
Garnierter Liptauer Cheese	.25
Filet of Wine Herring	.35
Smoked White Fish	.30
Spiced Anchovies	.25
Norwegian Sardines	.25

HOT SANDWICHES--(from 11 a.m.)

Chicken, with mashed Potatoes	20	Roast Beef, with mashed Potatoes	.20

SANDWICHES

With Dill or Sweet Pickles, "K" Bread, White Bread or Buns

Goose Liver Sausage	.15	Cold Roast Beef	.15	Smoked Sardines	.10
Ham	.10	Swiss Cheese	.10	Chicken	.15
Salami Sausage	.10	Roquefort Cheese	.15	Caviar	.25
Fried Egg	.10	Sardine	.15	Chicken Salad	.15
Cottage Cheese	.10	Pimento Cheese	.10	Minced Ham	.10
American Cheese	.10	Wiener Sausage	.10	Minced Tongue	.10
Smoked Whitefish	.15	Wiener Sausage	.10	Peanut Butter	.10
Cervelat Sausage	.10	Tongue	.10		

SALADS

Chicken	.20	Potato	10	Lettuce	.10	Fruit	10	Salmon	.10

PASTRY

Pie	.05	a la Mode	.15	Cup Custard	.10	Cup Cake	.05
French Pastry	.10	Fruit or Pound Cake	10	Chocolate or Vanilla Ice Cream	.10		
Coffee Cake	.05	Pudding	.05	Strawberry Shortcake	.25		
Special Walnut Coffee Cake	10	Gipfel	.10	Assorted Cakes	.10		

CHEESE

American	.10	Roquefort	.15	Liptauer	.10	Swiss	.15	Cottage	.10

COFFEE

Our Famous Hotel Sherman Coffee, with Cream	.10	Boston Coffee	.10		
Vienna Coffee	.15	Capper Certified Milk	.10		
Tea, per pot	.10	Cocoa or Chocolate	.10	Milk	.05
Coffee and Gipfel or Special Walnut Coffee Cake	.20				

Typical Bill of Fare Hotel Sherman Coffee Shop and Delicatessen Lunch. Card is 8½x14.

The tea-room, a separate room which adjoins the cafeteria, I have prepared exclusively for ladies. This room is beautifully decorated, the floor is covered with heavy, green plush carpet, and is as fine a room as is found in any of the Western hotels. This room is run in connection with the cafeteria department, and is used exclusively for the ladies and their escorts. In this room each table is supplied with an electric toaster directly connected, so that the guests have an opportunity to make their own toast, if they so desire. This innovation is very popular and the room itself brings a class of trade to the hotel which could not be otherwise secured.

There are three entrances to the cafeteria: one on each side of the lobby, and one from the street. This street is a side street, and in order to attract attention to this entrance I had a pergola constructed, which is covered with vines in the summer, and electric lighted in the winter, so that it attracts attention to the cafe and cafeteria entrance. This makes a very popular entrance.

We use table-cloths and napkins, and the rooms are finished and furnished the same as in a high-class cafe.

It was my idea in doing this to put in an eating department at low prices, but not in any way to cheapen the high standard of the Frederick, and the bankers, attorneys and prominent people of the town, in patronizing the cafeteria, have demonstrated that this department, instead of cheapening the house, has made it more popular than ever.

The same kitchen equipment and chefs prepare the food for both departments, and three cafe waitresses are discontinued, thus the only additional expense has been the four operators behind the cafeteria counter, and three bus-boys, so that in operating both departments, only four additional employees are used, while the total receipts are more than twice as much as before, although the receipts in the cafe department are only half what they were before.

The net profit in cafe and cafeteria departments, combined, for May was $206, and in June, $300.95.

In addition to this profit, the cafe and cafeteria department pays the hotel $400 a month rent for light, heat, space and equipment, making a total profit for May, $606, and June, $700.95. Each department in the hotel is operated entirely separate, and while I am the sole owner and proprietor, I pay for my rooms the same as a guest, and also pay my cafe and cafeteria checks, as well as the other employees of the hotel department who eat in this department, so there is no question as to what each department is doing. All departments have separate bank accounts.

The hotel man must give the people what they want, the same as in any other line of business, and if the people of your town and your hotel guests are eating outside the hotel, then establish in your hotel the kind of service that they secure elsewhere, only make your department more attractive, give them better things and better service, and you will surely get your share of the business.

DINING CAR CATERING FOR THE MASSES

A Description of the Lunch Room Car Put Into Service by the Chicago & Northwestern Ry.

From The Hotel Monthly, July, 1915

The dining-car catering in America has reached a state of perfection only equalled by that of the first class hotels, and, considering the disadvantages of serving meals on wheels, the progress has been wonderful. It has been developed, however, more for the convenience of the pullman passengers than for the coach passengers, the striving for excellence necessitating the pricing of the dishes to correspond with that of high-class hotels, and beyond the purse of the majority of coach passengers.

The indications now are, however, that the masses will, in the future, have the same measure of attention given to catering for their wants that has been given those who can afford the more elaborate service.

The Chicago and Northwestern Railway is pioneering the new way. The company has put into service a lunch car, equipped after the manner of the wholesome lunch rooms characteristic of the Thompson and Childs places—white tile walls; glass counter; German silver trim; the china, silver and glassware of the quality used on the dining-cars, every feature of the lunch car as sanitary as can be.

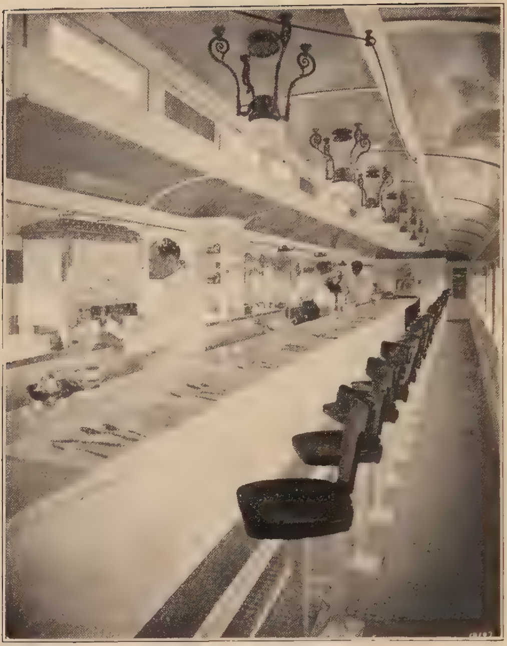
The large illustration of the car pictures the interior as set up for the general service. On the glass counter there is before every chair a napkin and set-up of silver, with condiments and sugar ready to hand. There are twenty-seven revolving chairs. About midway of the counter there is a cash register. Under the counter are various cupboards and receptacles, as for ice, wines, bottles, dry groceries, lockers, etc.; the counter being in two sections, each a duplicate of the other, to facilitate the service.

The back or service counter, with glass top, carries the coffee and hot water urns, the milk and cream coolers, pastry display cases, steam table, six glass bells for covering sandwiches, doughnuts and the like, a cabinet for hot dishes (with special warmer under). And underneath the service counter are white enameled shelves, plate warmers, knife and fork drawers (velvet lined) and every feature of the quick and correct service of the best of the modern lunch rooms.

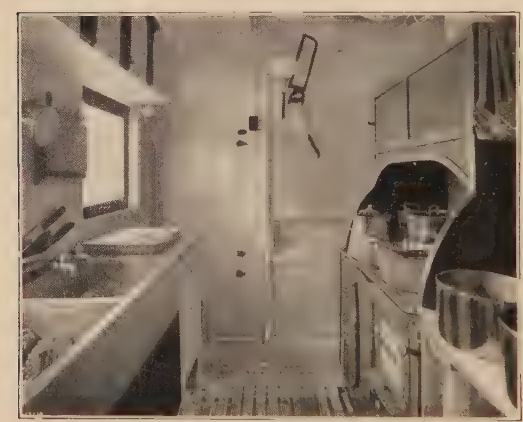
The floor plan of the car shows the counter, chairs and the service counter as arranged with its furnishings in duplicate, so that every article called for can be easily reached from either end of the car.

The smaller illustration of the lunch room gives the view from the patrons' side, showing the waiters at work; also the tile floor, and the customary lunch room foot-rail. The room is heated with steam coils.

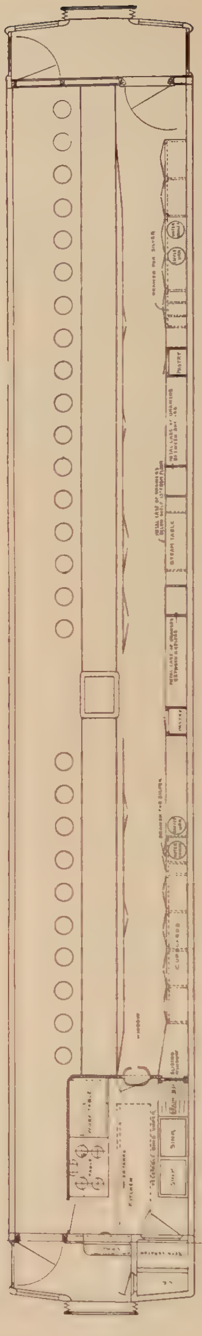
The kitchen is compact, yet sufficient for the



View of lunch room car, Chicago and Northwestern Railway, looking toward kitchen.



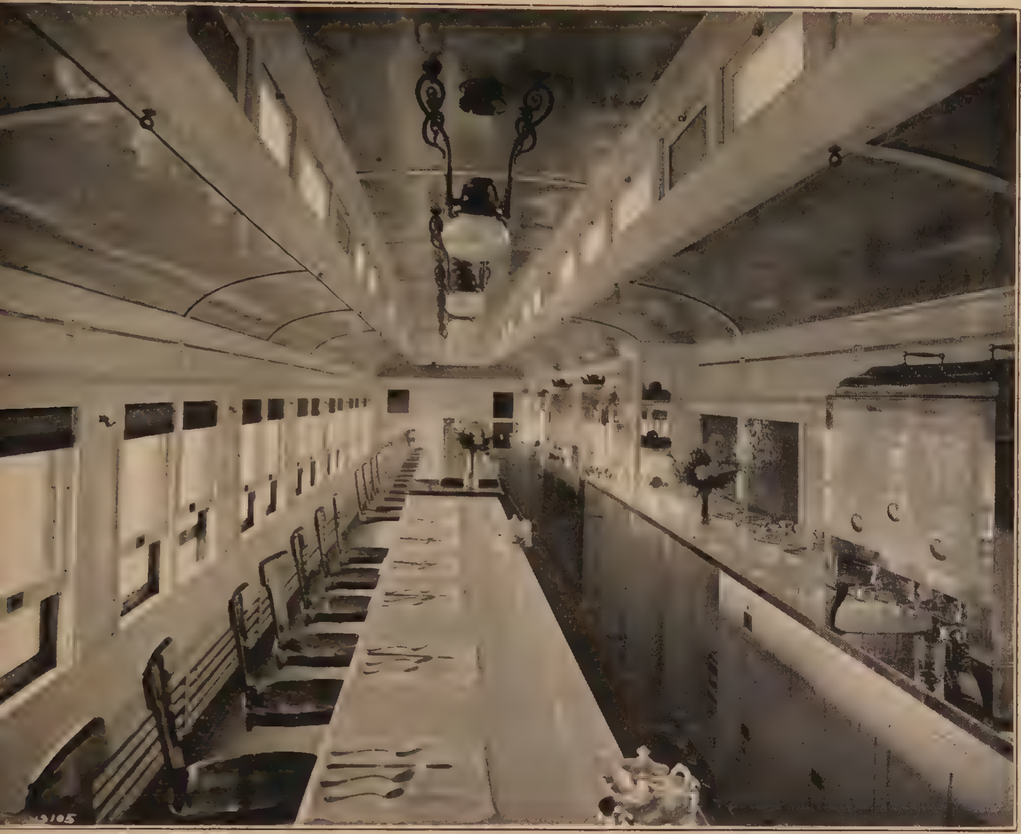
Kitchen of the new lunch car, Chicago and Northwestern Railway, seen from the lunch room end; refrigerator, at far end, extends over car platform.



Plan of the lunch room car recently put into service on the Chicago and Northwestern railway. Kitchen is shown to the left. Fine print along service side of car reads, beginning at the left: Ice, refrigerator, milk, vegetable bins under, sink, drain board, sliding window, cupboards, water cooler, drawer for silver, coffee urn, pastry, metal case of drawers between shelves, steam table, metal case of drawers below shelf 15 inches from floor; metal case of drawers shelves, pastry, drawer for silver, coffee urn, water cooler.

needs. The equipment includes a three-foot range, broiler, butcher board, work table, pan and dish sinks, and a full complement of utensils. There is a place for everything and everything in its place. At the far end, in the illustration, there are shown the ice boxes to the left, extending over the platform, and the co and vegetable compartments to the righ Water tanks are overhead.

The different articles of equipment are bui especially for lunch-car convenience, as, f instance, the milk and cream reservoirs wit



View of interior of lunch car on Chicago and Northwestern Railway, looking from the kitchen end.

faucets recessed, so as to give free working room for the waiters; the pastry display with glass sides and shelves, and every receptacle for foods dust-proof.

To give an idea of the bill of fare variety and prices, we reproduce the card as printed for the "Golf Special" train:

Clam chowder, Mock turtle or tomato soup, 15
Sweet, sour or dill pickles, 10
Olives, ripe or green, 15
Boiled, fried or scrambled eggs (2), 15

COLD DISHES

Roast beef, 30 Ox tongue, 25 Boiled ham, 25
Sliced chicken, 35
Salmon, 25 Sardines, 30 Lobster, 25
(Potato salad served with above)
Boston baked beans, 15

SANDWICHES

Ham and egg	15	Chicken	20
Ham	10	Cheese	10
Ox tongue	15	Sardine	15
Beef	15	Egg	10

SALADS

Lettuce, 15 Tomato, 15 Potato, 10
Combination, 15

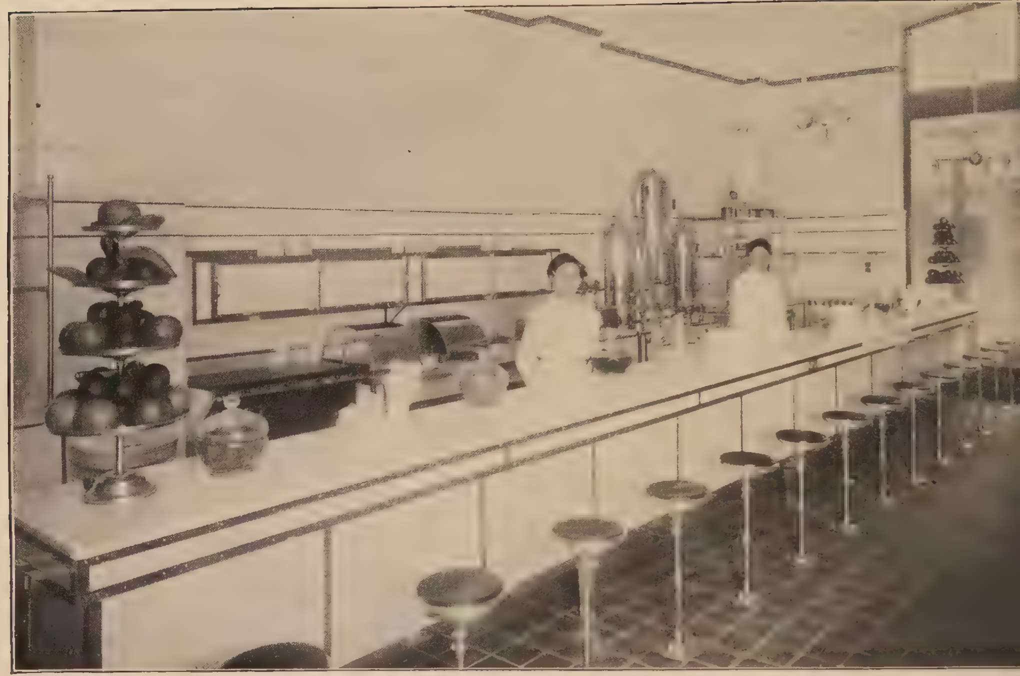
MISCELLANEOUS

Cold rice pudding	15	Doughnuts (2)	10
Sliced pineapple	15	Cup cakes (2)	10
Stewed rhubarb	10	Jelly roll	10
Pacific C'st prunes	10	Layer cake	10
Pie	10	Honey in comb	10
Marmalade	15	Figs, individual	15

Bread and butter, 10
Dry or buttered toast, 10 Milk toast, 15
Bread or crackers with milk, 15
Half and half, 20
Cream, 25
Coffee, per cup, 10 Milk per bottle, 10
Tea, per pot, 10
Horlick's malted milk, 10 Cocoa, per pot, 10

* * *

A feature of this lunch-car service is the ability to serve about twice as many people in the same time as with the slower and more formal dining-car service. It is quick action at every hand. The overhead is reduced in many ways, and, as a consequence, the dishes can be priced very much lower than on the average dining-car menu.



The Lunch Room installed in Hotel Blackhawk, Davenport, by the Burton Range Co. T the extreme right is the pastry show case, then the urns, egg boiler, bain marie, toaster, an other show case, and to the extreme right (not shown in the illustration) the dishwashin department, partitioned off.

LUNCH ROOM IN THE BLACKHAWK, DAVENPORT, IOWA

From the Hotel Monthly, April, 1915.

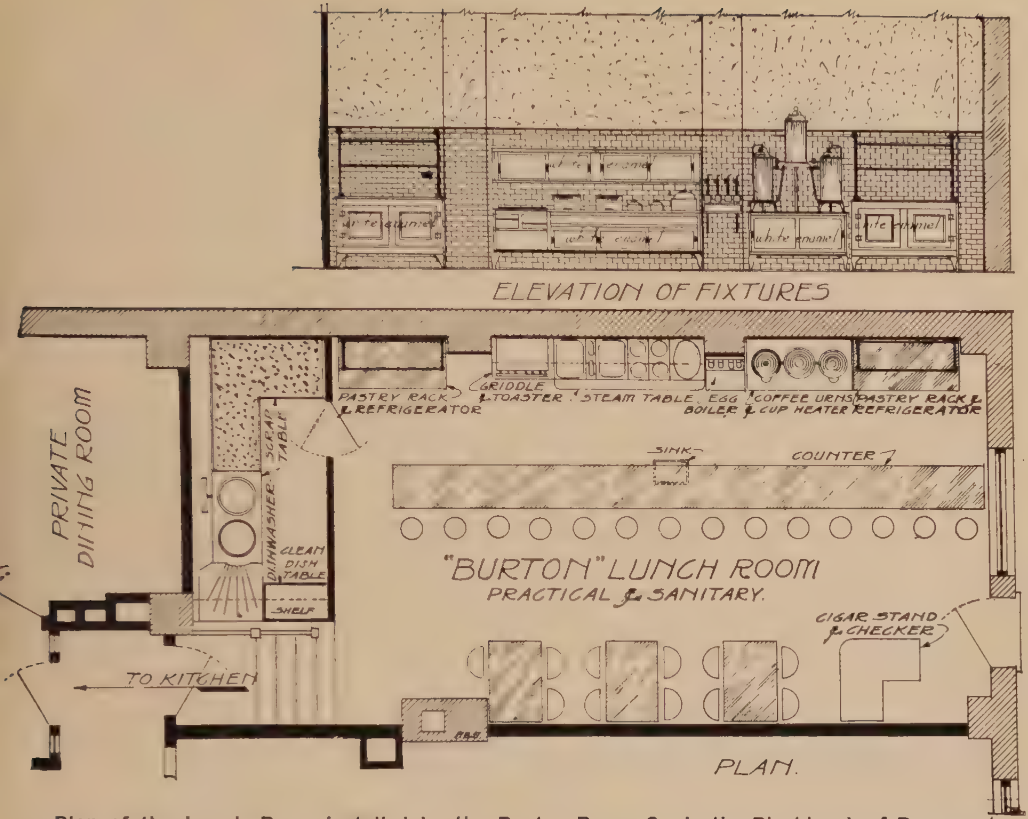
The plan shows the arrangement of the counter, stools, tables, checker and cigar stand, and the working section back of the counter. This is an installation of which the Burton Range Co. is proud. The pastry rack, show to the right, is of the show-case order, behin plate glass, and below it is a refrigerator. Th battery of coffee urns has cup warmer underneath. The egg cooker has four Pick-Lan automatic boilers. The steam table and bain marie is fitted for the convenience of a lunc room that serves more than the average variet of hot meats, and the combinations possibl from it are surprising when gone into in detail. There is a plate warmer under the bain marie, and a dish counter over it. The griddl and toaster is set alongside the steam table The only actual cooking done in this room i by this griddle and the egg boilers.

To the far end of the room there is a partitioned space behind which is the dishwashin department, equipped with a Burton dishwashing machine of the latest type; this machine se up ready for pipe connections for as low a $125.00

The counter top is of carrara glass. Th counter is built in sections of 16-gauge stee white enameled.

A feature of the equipment is a plate i three compartments for plate service, as, fo instance, meat and two kinds of vegetables o same plate, each in its separate compartmen

The Lunch Room in Hotel Blackhawk, Davenport, furnished by the Burton Range Co. View from the cashier's desk to the far end, showing the counter, stools, and table.



Plan of the Lunch Room Installed by the Burton Range Co. in the Blackhawk of Davenport: The plan shows the entrance from Perry street, the counter with fourteen stools, and three tables with eleven chairs; the cigar and cashier's stand by the door; and, back of the counter, the pastry racks and refrigerators, the coffee urns and cup heater, the egg boiler, steam table, griddle and toaster; and to the extreme left the Burton dishwashing machine. The illustration of fixtures is shown over the lunch room plan. The fixtures are of steel, white enameled; the walls white glazed tile.

GRANT PARK INN, CHICAGO, CAFETERIA CATERING

A Study in Serving Appetising Foods Expeditiously at Small Cost.

From the Hotel Monthly, February, 1914.

F. M. Dow and Mrs. Katherine J. O'Donnell have opened Grant Park Inn on Michigan boulevard, near Twelfth street, occupying the entire second floor of the building, and serve patrons cafeteria style. They have made a success of this business.

The editor called at the Inn and spent a very interesting hour getting pointers on how to reduce the high cost of living, so far as the serving of foods in restaurants is considered.

They can seat about three hundred at one time. The tables are mostly four-seat, with white table cloths, and a set-up of condiments in the center.

The main entrance is from the boulevard, and by easy stairway or elevator to the dining room entrance. Here is a runway with brass rail separating from the dining room. The runway extends about fifty feet along the north wall, fifty feet along the west wall, and about thirty feet along the south wall. Near the far end of the north runway there is located a stand for trays, knives, forks, spoons, napkins and dinner plates. As the patrons enter they provide themselves with tray and accessories. Then, along the west runway, are located the steam tables for the hot dishes, and behind these are the servers neatly dressed in uniform. The foods are displayed in most eye-pleasing manner so that they "sell themselves." The patrons simply look over the steam table, and select what appeals to them.

Further along are the vegetables and salads. Then, at the entrance of the south runway, as you turn the corner, there are located the tea and coffee urns and stand of individual milk bottles; and further along, all kinds of puddings, pies, cakes, and desserts generally. As one nears the checker's stand there are displayed the small fixins, as butter, cheese, and relishes of various kinds.

The checker, as each patron passes with his laden tray, runs her eye over the tray, inventories it almost in a second, and places upon the tray a check indicating the value of the foods purchased. The patron then takes his tray to any table he may select, places his dishes on the table, and starts to eat. When he has finished, he passes a cashier near the exit, pays the amount of his check, and leaves the place.

Meanwhile, bus boys are continuously at work cleaning up the tables and preparing them for the next sitting.

The bill of fare is varied from day to day and affords abundant selection. The prices range from one to fifteen cents. We asked Mr. Dow to copy for us his list for one day, and this he has kindly done.

THURSDAY, JANUARY 15, 1914.

Vegetable soup 5; Halibut steak 10; Fried liver, cream gravy, 5; Ox-joints, mushrooms, 10; Corned beef and cabbage 15; Roast pork, apple sauce, 15; Corn fritters 5; Spaghetti 5; Hash 5; Boiled rice 5; Baked beans 5; Carrots in cream 5; Stewed tomatoes 5; Kidney beans 5; Succotash 5.

POTATOES: O'Brien 5; German fried 5; creamed 5; mashed 5.

SANDWICHES: Cheese and pimento 5; sardine 5.

SALADS: Chicken 10; grape fruit 10; Fruit 7; Salmon 7; Head lettuce 10; Cabbage 5; Potato 5; Beet 5; Cottage cheese 5; Cold tongue and potato salad 12.

PIES: Rhubarb 5; Special apple 6; Lemon cream 7; Pumpkin 5; Pineapple 5; Apple 5.

PUDDINGS: Rice custard 5; Bread 5; Apple cobbler 5; prune whip 7; Baked apple 6.

SUPPER: Small steak 10; Tenderloin steak with mushrooms 25; Fried ham 15; Hamburger loaf 8.

During the time that we were in the place we noticed many things: Among them, that this kind of a place seems to be very popular with women; also that quite a number of men, apparently business men of substance, were perfectly content to wait upon themselves. During the busiest hour of the day, which is from twelve to twelve-thirty, the place is usually taxed to its capacity. The day we were there 232 were served in this half hour. The checks averaged twenty-two and a half cents. Every patron appeared good natured and satisfied with the food and service.

It is difficult to see how it could be otherwise with the food, for, as Mr. Dow said, "The food has to sell itself, and, consequently, we must put it up in the most attractive manner; also, we must have everything of very good quality, or our patrons would not come back day after day as they do. We are very particular on quality. In fact, you cannot find better quality in the higher priced restaurants.

"We are enabled to sell so cheaply because of the small overhead charges; for, as you see, the few people here can serve at the rate of five hundred an hour, and it would take probably thirty waiters to take care of that business in restaurant style. Then, too, there are many other expenses of the average caterer that we do not have to figure in our overhead."

We took a look through the kitchen. It is not a large room, but plenty large enough. There are no waiters in the kitchen. Things are compact, and the connection between the kitchen and steam tables is direct. The bakeshop is on the floor over the kitchen, and the baking is done in a three-deck Hubbard oven. There is quite a business being built up of supplying bakery goods to family trade.

Asked if there was any loss from people getting away without paying, Mr. Dow said, "It is infinitesmal; not more than five checks missed in the last three months."

Luncheonette-Soda Fountain for Country Hotels

R. W. Johnston, the Lindell, Lincoln, Neb.: "I believe I have solved the problem for country hotel European plan operating lunch room annex. I have installed what is called a luncheonette and soda fountain. I took 22 by 45 feet off the lobby for this purpose, and put in a soda fountain outfit. The counter is specially built, 24 feet long, 14 feet of it for soda service, and 10 feet for luncheonette service, including small compact steam table, and space for coffee and hot water urns, electric toasters, and electric stewers.

"I have in the room 12 marble-topped tables each seating four people; the light metal chairs used. I employ two waitresses for table service, and a boy for soda service, in addition to a dispenser, who has an assistant during busy meal hours.

"I serve a combination luncheon at noon which consists of soup, a small sandwich, a piece of pie, and tea or coffee for 25 cents. There is no table cloth, and only paper napkins are used. The place is open from 6 a. m. to 11:30 p. m. I find it more profitable than a bar; especially the soda fountain end.

"You will be surprised the number of people and the class of people we serve. I have an attendant evenings on the curb to care for the automobile trade. It looks to me as if this department, in connection with European plan hotel, will be the salvation of the country hotelkeeper."

Soda Fountain-Luncheonette in the Lindell, Lincoln, Neb.

The Lindell Service

LUNCHEONETTE SPECIALS

LINDELL SPECIAL LUNCH, 11:00 A. M. TO 2 P. M., 25c

Soup -- Combination Sandwich -- Pie -- Coffee

SOUPS 10c

Consomme, Hot or Cold. Cream Tomato. Cream of Chicken.

SALADS

Chicken 15¢. Combination 15¢. Lobster 20¢. Shrimp 20¢.

PASTRY

PIE: Apple, Cherry, Cocoanut Cream, Loganberry 10¢.
CAKE: Angel Food or Choc Layer 10¢. Dougnuts 10¢.

SANDWICHES

Chicken	15	Cheese, American	10	Cheese, Club Style	15
Ham	10	Sardine	15	Caviar	15
Lettuce	10	Peanut Butter	10	Veal Loaf	10
Tongue	10	Toast	10	Club House	25
Bread and Butter	05	Chicken, Club Style	20		
Sliced Chicken	20	Swiss Cheese	15		

HOT ROAST BEEF SANDWICH 15c (11 a. m. to 2 p.m.)

DRINKS

Coffee	05	Iced Tea	05	Hot Malted Milk	10
Hot Chocolate	10	Milk	05	Hot Egg Lemonade	15
Hot Egg, Malted Milk	15	Lactone Buttermilk	05	Hot Cocoa Cola	10
Hot Egg Phosphate	15	Hot Lemonade	10	Hot Milk & Egg	15
Hot Orange Phosphate	10	Hot Egg Tonic	15		
Tea, Pot	10	Hot Peppermint	10		

PHOSPHATES AND PLAIN SODAS 5c

Lemon
Orange
Claret
Cherry
Strawberry
Celery
Angostura
Calisaya
Grape
Ginger
Creme De Menthe
Root Beer
Coca Cola
Gingerale
Plezol

ICE CREAM SODAS, ALL FLAVORS, 10c

Vanilla
Strawberry
Orange
Lemon
Cherry
Pineapple
Raspberry
Chocolate
Banana
Coffee
Claret
Maple

FRAPPES AND PARFAITS, 15c

Strawberry
Orange
Chocolate
Pineapplerbet
Fruit
Orangerbet
Coffee
Caramel

SUNDAES—(Plain 10c, Whipped Cream 15c)

Butterscotch
Dutch Chocolate
Cherry
Bittersweet
Marshmallow
Pineapple
Strawberry
Maple
Chocolate Marshmallow
Raspberry

FANCY SUNDAES

Lindellet	15	Neopolitan	20	Variety	20
Carnation	15	Chocolate Mint	15	Newport	15
Happy Thought	20	Cream Pecan	15	Honeywell	15
American Beauty	15	Almond Nougat	15	Three Graces	20
Tutti Fruitti	15	Chocolate Nougat	15		

EGG DRINKS

Egg Chocolate	15	Egg Phosphate	10	Egg Malted Milk	15
Egg Lemonade	15	Egg Coffee	15	Frosted Coffee	15
Egg Tonic	15	Egg Milk Shake	15		
Egg Angostura	15	Egg Frappe	20		

LINDELL THIRST QUENCHERS

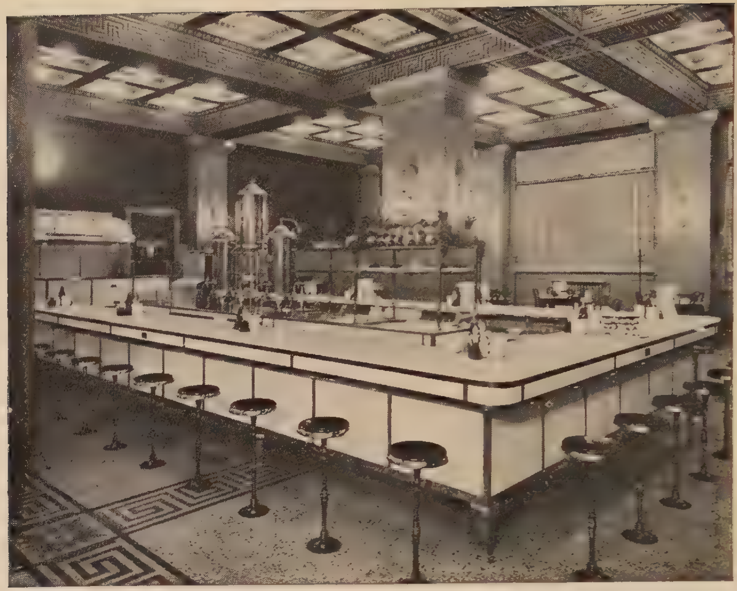
Tourists' Delight	15	Zinasia Punch	15	Plain Lemonade	10
Lime Freeze	15	Grape Cobbler	15	Fruit Lemonade	15
Grapeade	10	Claret Lemonade	15	Cherry Cobbler	15
Mint Cooler	15	Mint Freeze	15	Limeade	10
Claret Punch	15	Grape Freeze	15	Iced Ceylon Tea and Lime Juice	10
Seltzer Lemonade	15	Pineapple Rickey	15		

Excelsior Springs Soterian Gingerale, Clubs 15c

SODA SPECIALS

One half Cantaloupe 15¢ Whole	25¢
Fresh Peach Sundae	15¢
Fresh Raspberry Sundae	15¢
Cantaloupe Sundae	20¢

Luncheonette Bill of Fare, The Lindell, Lincoln, Neb. Card 7 x 12 inches.



Lunch Room of Havlin Hotel, Cincinnati. Equipped by the Burton Range Co.

UP-TO-DATE LUNCH ROOM IN HAVLIN HOTEL, CINCINNAT

Interior Views and Floor Plan, Furnishing a Comprehensive Idea of the Intelligent Lay-Out and Attractive Appointments.

From The Hotel Monthly, January, 1916

Manager Walter Martin called upon The Burton Range Co. to design him something "just a little different" from the ordinary run of lunch rooms. The result is an equipment which is absolutely sanitary, very pleasing to the eye and convenient for economical service. The U-shaped counter seats 32, while 24 tables with white carrara glass tops seat 96 more. Waitresses take care of the service of the guests both behind the counter and at the tables. The accompanying illustration shows a complete view of the equipment from front to back. The entire equipment is of steel, faced with virtified white porcelain enamel on steel, with nickeled trimmings. The ventilation of the room was so well taken care of that there is not the faintest odor of cooking.

The floor plan shows the arrangement of the equipment, which occupies the center of the room, leaving ample space for twelve tables on each side and the checker's desk and cigar counter between the two entrance doors.

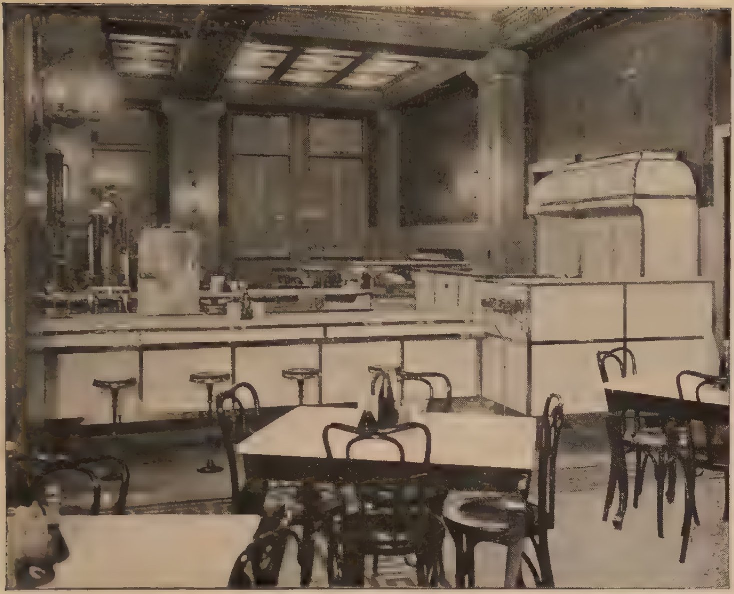
At the extreme back end against the wall, and between the entrance and exit doors leading to the dishwashing department, service pantry and elevator from the main kitchen, is the short-order range, finished entirely in white enamel, with plate closets in the base and a griddle and toaster; four hot plates, set back of a wood cutting board, and a Curtis egg boiler on the top. On each side of the range
are refrigerated counters with high backs
with serving shelves on the top, and a goose
neck water tap at the ends next the servin
counter.

In front of the range, with a high, whit
enamel back hiding it from public view, is th
steam table with ample space below for warm
ing dishes, a passageway being provided o
each side, giving easy access to the servin
counter.

The serving counter is 65 feet long, buil
of steel, faced with porcelain white ename
nickel trimmed and set on 10-inch feet, thu
assuring easy cleaning.

The center equipment consists of a pie cab
net, with display rack and fruit stand abov
(next the steam table), and next to this an ic
cream cabinet. The battery of coffee urn
with a specially constructed roll warmer, ar
placed on a cup warmer. The roll warmer i
heated by steam rising from an open pan c
boiling water, the steam passing through th
hollow walls of the warmer and out at the to
In this way an absolutely steady temperatur
is assured, because the temperature of th
water cannot be raised above the boilin
point owing to the absence of pressure. Th
rolls are put in a bin at the top of the warme
and drop by gravity to each side as the a
tendants take them out.

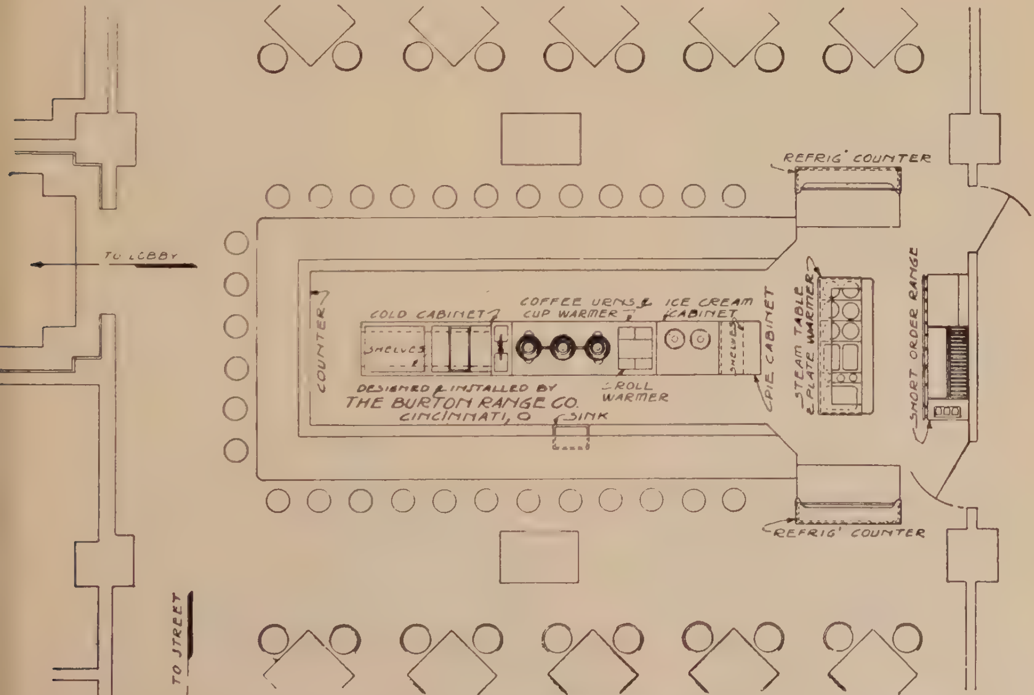
The center equipment is completed by a co
cupboard, with large ice pan on the top f



View of back end of Havlin Hotel lunch room, showing screens hiding service departments.

fruit display and a large display rack with plate glass shelves above.

The dominating feature of the equipment is the fact that the service end is hidden from public view by the white enamel screens in front and at the sides of it, while the fruit and pastry displays catch the eye on entering the room, and the reflection of the ceiling lights on the white enamel carrara glass and nickel produces a shimmering effect which im-



Plan of Lunch Room the Havlin Hotel, Cincinnati, designed and equipped by the Burton Range Co.

presses visitors. The storage space under the counter and the convenient arrangement of the center equipment enable the attendants to give rapid service. The waitresses at the tables receive their service at the back end, so that there is no interference with the guests seated at the counter, and yet there is no long distances for the waitresses to travel.

All the handsome decorations and the ceili lighting system of the room have been pr served, so that the danger of getting a chea lunch room effect has been avoided.

One entrance is from the hotel lobby a the other from the street, thus accommodati both the hotel and outside patrons convenientl The room is open from 7 a. m. till 9 p. m.

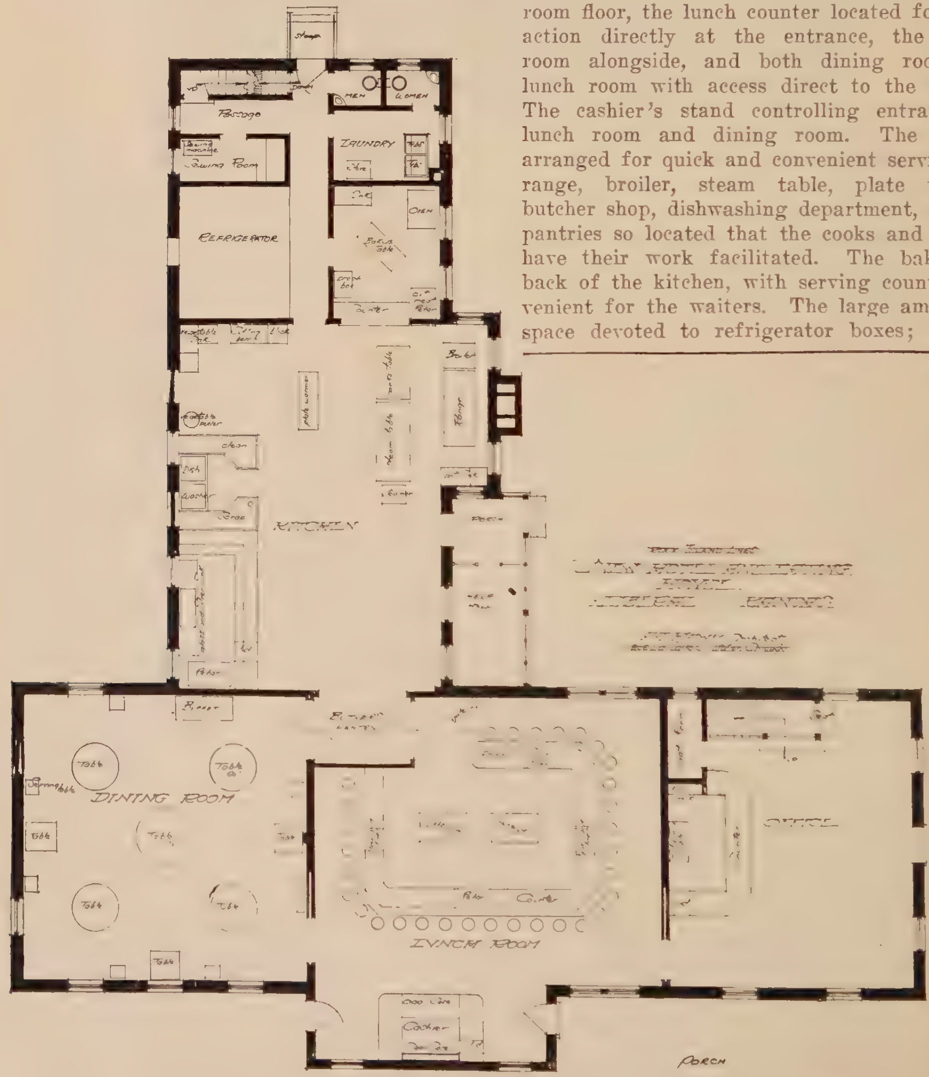
THE CIMARRON OF LIBERAL, KANSAS

A Railroad Hotel and Eating House on the Rock Island Lines Under J. J. Grier Management.

From the Hotel Monthly of March, 1912.

The Cimarron replaced the old depot hotel at Liberal, Kas. When the old house burned Mr. Grier decided that here he would erect a model railroad hotel. He explained to the architect the points experience had taught hi should be embodied. The architect caught t spirit, put the ideas into concrete form, a the Cimarron stands a model of what su a house should be, not alone in plan and co struction, but also in the equipment and fu nishings.

Careful study of the ground floor plan wi show the consistency of arrangement; the hot office to the right, the stairway to the b room floor, the lunch counter located for qui action directly at the entrance, the dini room alongside, and both dining room a lunch room with access direct to the kitche The cashier's stand controlling entrances lunch room and dining room. The kitch arranged for quick and convenient service; t range, broiler, steam table, plate warme butcher shop, dishwashing department, and t pantries so located that the cooks and waite have their work facilitated. The bake sh back of the kitchen, with serving counter co venient for the waiters. The large amount space devoted to refrigerator boxes; and,



Kitchen, The Cimarron.

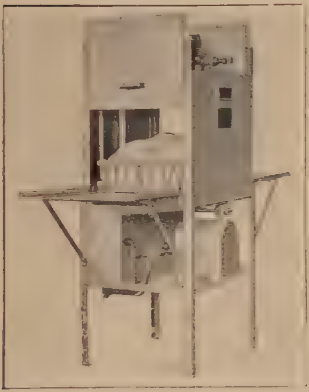
Lunch Room, The Cimarron.

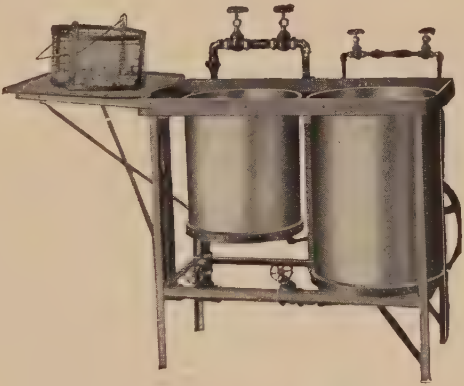
the rear of the floor, the laundry and sewing room. There is a help's hall located off the kitchen. The equipment is all of the first class.

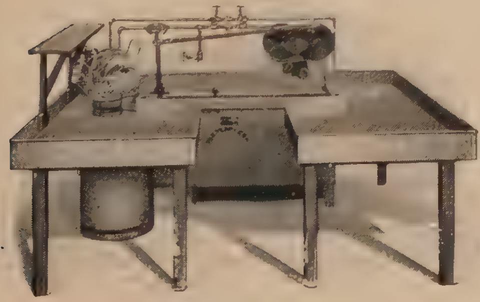
The lunch room walls are wainscoted with Circassian walnut. The lunch counter is of Circassian walnut with ebony top. The chairs are swing type. The glass enclosed display cases are in polished metal frame. The refrigerators and counter closets are all white enamel faced and lined, the most sanitary possible.

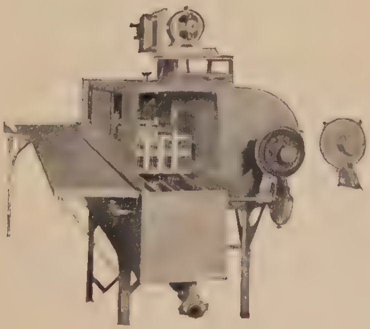
The kitchen walls are painted a light drab color. The floor is of cement with gravity drain. All kitchen furniture is up six inches or more from the floor so that there is no lodgment for dust or vermin. The steam table has white enamel top. The utensils are aluminum; the sinks of metal.

Four Kinds of Dishwashing Machines Adapted for Lunch Room Work









THE LUNCH ROOM OPERATED AT A PROFIT

Some Interesting Facts and Figures of Economical and Profitable Lunch Room Management Made Public by W. A. McCartney, in a Paper Read Before the Arkansas Hotel Ass'n.

W. A. McCartney of the Cosmopolitan Hotel, Texarkana, Tex., is a pioneer of the lunch room idea for hotels. He operates a European plan house of 80 rooms. He started the lunch room when the house was American plan, and it carried through to the European plan. At the recent meeting of the Arkansas Hotel Association Mr. McCartney read a paper entitled "The Lunch Room Operated at a Profit," in which he gave facts and figures that were both interesting and instructive. We print herewith extracts from this paper:

Our lunch room consists of a counter with twenty stools and eight four-seated tables, making our capacity in the neighborhood of fifty. Our hotel is situated opposite the Union Station, and our business is a quick transient one.

Our counter does good business in the morning, especially from 5:30 until 8:00 with orders ranging from fifteen to forty cents, with an average of twenty-five cents. Our morning sales are mostly made of fruits, cereals, eggs, ham, bacon, pastry, toast, hot cakes, coffee or milk. At noon we serve a noonday lunch at cost, which we sell for twenty-five cents and where we serve about 40 people from 12 noon until 2 p. m. This lunch consists of a soup, small piece of roast meat, an inexpensive salad, three vegetables, and a good wholesome dessert not too costly. This with a choice of coffee, iced tea or buttermilk. In addition, we have cooked ready to serve several specials; such as chicken, either cooked or pot pie, baked with dumplings or some manner. Friday we have fish and fish dishes, relishes, fresh vegetables, doughnuts, cakes and pies, baked fresh each day, made with fresh fruit when obtainable. All of our articles are sold at a moderate price and at a fair profit. We endeavor to keep on hand young chickens, several varieties of fish, several different steaks, chops, etc., and we make a specialty of country sausage or loose sausage, which we make ourselves of all pork, using pork trimmings at twelve cents per pound.

We have a good sale all the year for tomatoes, celery, grape fruit, oranges and lettuce. Black bass is the best fish seller. Spanish mackerel does not have many admirers. Small porterhouse steaks, which cost us raw, about twelve cents and which we sell for 25 cents, are good sellers; also a small steak, which costs about 10¾ cents, and which we serve for 20 cents. Tenderloin steaks marked to sell for 30 cents do not have much play.

Grape nuts, corn flakes, shredded wheat and oatmeal are all served with cream at ten cents. Our coffee is served with cream also at five cents. A good cup of coffee with cream will
cover a multitude of shortcomings. We use
good grade of coffee, which costs us twenty
seven cents per pound, and we make two ga
lons of coffee with one pound of coffee. W
have two five-gallon urns. While we are usin
one urn the other is being cleaned and aire
We use our coffee sacks ten days, when w
throw away the old ones. We wash these sack
when in service, first putting them in co
water to soak and then boiling them out o
the kitchen range.

Here is my statement for 1913, showing pe
centage of receipts to expenses:

Supplies issued (includes feeding employees)	$ 58.5
Rent	2.1
Interest on investment, 5 per cent	1.0
Office expense	.9
Refrigeration	.5
Light	.3
Electrical cooking	1.3
Pay roll	16.2
Repairs expenses, etc	.9
Expense, merchandise and silverware	.7
Crockery and glass	1.4
Profits on gross	15.8
	$100.0

I use a system of cost accounting, by whi
I can tell at the end of each day my pro
and loss. I check my receipts each hour as
my gross business during the 24 hours and
can tell when I do business and when there
nothing coming in. I issue my supplies to m
lunch room and kitchen, the same as the ne
companies do to the news butchers. I kno
if a steak or a chop has been sold. I kno
if an orange, grape fruit or pie has been sol
also how many cups of coffee, iced tea, mil
in fact, I have an itemized list of everythi
sold and they should balance, or a reas
given.

I will give you some cost figures on a fe
articles which I find are good sellers.

I use Aunt Jemima pancake flour for h
cakes. One package with milk and one eg
makes a total cost of 16 cents. This mak
seven orders for hot cakes (3 to an order)
a cost of 2/7 cent. One order of butter 9/
cent, syrup 1/3 cent. Total cost 3 1/5 cen
Each order sold for ten cents.

We make our own pork sausage, known
country or loose sausage, from pork trimmin
bought for twelve cents per pound. Seasoni
1½ cents, making each order cost five cen
Served for fifteen cents.

Our tea costs forty cents per pound and
put it up in envelopes, making 27 orders to
pound for making hot tea. This makes a c
of hot tea 1½ cents, cream one cent. To
2½ cents. Served for ten cents.

Iced tea cost is going to surprise you, but facts are facts. One pound of tea will make 160, ten-ounce or ice-tea glasses of iced tea. Here is the cost of a glass of iced tea. Tea ¼ cent, sugar ⅓ cent, lemon 2/5 cent. Total 1 1/3 cents. We sell for five cents.

We serve milk in ½ pint bottles at five cents. We are able to secure 16 to a gallon or 80 cents. A gallon costs 30 cents.

Pies vary in cost according to the fruit used; but still with the most expensive fruit, a fair profit is shown—average six pies to a gallon of fruit.

Pitted cherry, gallon cost 65 cents, other cost 10 cents, each pie 12½ cents, per order 3⅜ cents.

Apricot, gallon cost 60 cents, other cost 10 cents, each pie 11⅔ cents, per order 2¾ cents.

Apple, canned, gallon 23 cents, other cost 10 cents, each pie 5½ cents, per order 1 5/6 cents.

Rhubarb, gallon cost 60 cents, other cost 10 cents, each pie 11⅔ cents, per order 2¾ cents.

Peach peeled, gallon cost 50 cents, other cost 10 cents, each pie 10 cents, per order 2½ cents.

Sold at five cents per cut.

Coffee should be good. I have had very good success with a brand which costs 27 cents per pound. The cost of a cup of coffee made ½ pound to a gallon.

Per cup, ⅞ cent, cream one cent, suger ⅛ cent, fuel 3/11 cent, total two cents.

One gallon of cream at $1.40 per gallon will serve 130 cups of coffee.

One of the standbys of the lunch service is ham. I find that a 12- or 13-pound ham cuts better than a larger or smaller size. The cost at 17¼ cents per pound for a 12-pound ham is $2.07. This will make 43 orders to sell at 10 cents. Total, $4.30; each order costs 5⅓ cents.

We use spencer rolls and sirloin strips to make a small steak we sell for 20 cents. A 14-pound spencer roll at 17 cents costs $2.38. This makes 22 steaks to sell at 20 cents, $4.40. Making each steak cost 10¾ cents.

I am giving a few figures to show our costs and method, and I would like comparisons with some operator of lunch rooms.

Now as to help, I find that during 1913, of my percentage of receipts my help cost me 19 per cent. With business falling off in 1914, it cost me 23 per cent. Adjusting myself to dull trade the cost now is 21 per cent.

Here is where figures are valuable. It gives us an idea where to work on a per dollar cost. I charge my lunch room with the following items: Salaries, rent, heat, light, fuel, water, repairs and renewals, laundry, linen, insurance, taxes, wear and tear, depreciation, china and glassware, silver, printing and stationery.

The New Southern Lunch Room

From the Hotel Monthly, February, 1915.

A demonstration of the profitable lunch room is that installed by William C. Keeley in the New Southern Hotel, Chicago. Mr. Keeley had a business store for which he had previously received a rental of $125 per month. Into this business store he put a lunch room of the John R. Thompson type, with table-arm chairs; lined the room with sanitary walls and floors, and equipped with sanitary counters, shelves, display stands and cases. The room, 18′x36′, includes also the kitchen, or sub-kitchen as it may be called, at one end (this department ventilated by motor fan pulling from the roof, and the air of the entire room changed as often as once in each minute).

There are thirty-one chairs, and as many as 500 to 600 people are served daily, the checks averaging from eighteen to twenty-one cents. The overhead charge of operation is very small. The rent charged off is $185, or $60 a month more than the room brought as a business store. The pay-roll, owing to patrons waiting upon themselves, is reduced to a minimum.

The foods in the main are from the hotel kitchen, the same as supplied the hotel tables, but retailed at the lower price because of the small overhead charge for service. All articles from the kitchen are sold to the lunch room at a profit to the hotel kitchen.

It is an easy matter to control the sales through checks punched by server for each five-cent value of purchase, and reconciling total receipts with total issues and balance of stock on hand from day to day.

Mr. Keeley called attention to the service of coffee, which is made in Kellum urns, by which a fourteen-ounce package of powdered coffee produces three gallons of coffee at a brew, all the virtue of the coffee extracted in the brew, and yielding 65 cups, which, at five cents the cup, brings $3.25. The cream for the coffee is put into the cup by automatic measurer, the server simply pushing a lever, and the portion of cream falls into the cup.

The counter is white glass; the bain marie is of porcelain vessels; the display case for fruit sauces is refrigerated, and each kind of sauce is in porcelain container under glass cover.

The drinking water fountain delivers filtered water by simply placing the glass under the faucet and raising it, when the glass is filled without drip or muss.

"A remarkable thing about the patronage," said Mr. Keeley, "is the large number of ladies who wait upon themselves. They seem to like the chair-arm tables and the selection of their own foods, which are displayed in the most appetizing manner, so that each article of food sells itself."

THE LUNCH COUNTER IN A FIRST CLASS HOTEL

An Exposition of the Arrangement, Equipment and Method of Operation of the Lunch Room in t Lincoln Hotel, Lincoln, Neb., Together with Figures of the Approximate Sales, Percentages and Profit as Compared with Cafe in Same Hotel.

From The Hotel Monthly of September, 1913

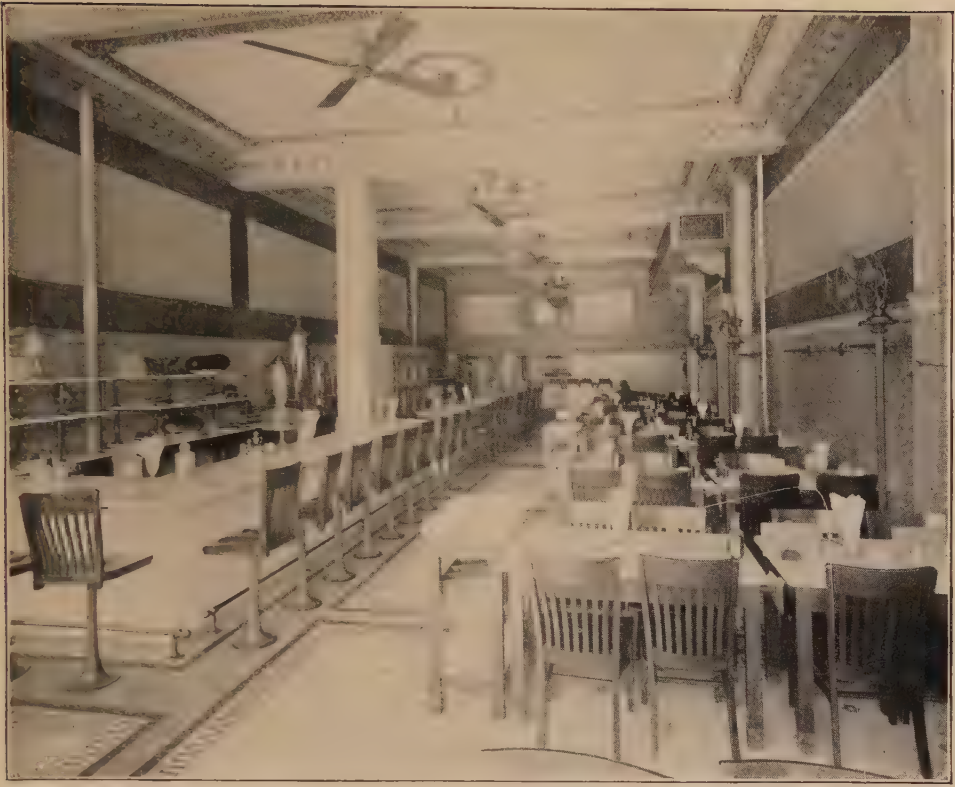
Extracts from address by F. J. Richards before the Northwestern Hotel Men's Association at Duluth.

Taking up the lunch counter question, I will preface it with a brief description of the Lincoln Hotel. The Lincoln is among the largest hotels of Nebraska. It is located three blocks from the Burlington depot, which has the principal traffic in and out of Lincoln. We are not on a busy street, and for that reason we cannot figure ordinarily to get a cafe business off of the street, or from the town, except some casual customer that makes it a point to come over there. Our cafe is located in the old American plan dining room on the second floor, and outside of the regular guests of the hotel we very seldom saw anyone that belonged in the town, unless they happened to "blow themselves" a little, from their standpoint; but it didn't look that way to us. The high cost of provisions which is climbing every day set me to thinking that we would have to find some ways and means to increase our revenue in some way, and to give our kitchen force more work to do. I came to the conclusion that in some way we ought to give our kitchen force more work to do that we might reduce our overhead expense in proportion to the total volume of business done. When our Annex was built we left a room which could be connected through an open courtway with a dumb waiter, with the idea of eventually using it for a high-class cafe. We thought such a thing might be practicable, but after studying the situation for two or three years and noticing the manner in which people did *not* patronize the cafe, and avail themselves of the higher priced items on the menu, we decided that a high priced cafe was not what they wanted. We came to the conclusion that they wanted something cheap; so this room instead of being converted into a handsome little cafe on the ground floor, where we might expect to get some outside business, we made into a lunch room. The room is twenty-four by eighty all told; and in the rear of it we connected it with our kitchen with an electric dumb waiter, which is worked automatically. We put about eleven thousand dollars into this room, which included the cost of fixing up, installing the fixtures, and equipping. Our lunch counter is white tile both front and back, and absolutely there isn't a place for dirt or vermin, or anything else to lodge. The top of the counter is an inch and a quarter white carrara glass. It is impervious to stains or the absorption of any material that you can put upon it; which is not true of marble. O table tops have the same material, seven-eight of an inch thick. The base of our cigar sta is white tile, and the screen back of our gr is built of reinforced concrete covered wi white tile. So there is practically nothing the room except a painted portion above t wainscoting that will require anything but little elbow grease and soap and water to kept perfectly clean. Consequently, our upke should be very small. In the eight months th it has been operated I cannot see that there any deterioration at all. It looks as fresh a clean and sanitary as it did the day we open it.

In the operation of the lunch room my id was to cut down the cost of operation to minimum. I was willing to put lots of mon into the installation of the room to make it a tractive. I then wanted to give the people th patronized it good things to eat at a modera price, but I did not want to try to give the the nice service that goes with some of t little frills that we are all apt to put on.

The place was started primarily as a chea place, and we couldn't give it every servic and maintain a cheap price, and make mone For that reason the few little economies that started out with, we have stuck to. One these economies is that we furnish no sauce for our cups, and nothing but paper napkin Now these are two items of considerable i portance. Paper napkins cost about forty-fi cents a thousand, and the laundering of ordina napkins costs anywhere from forty-five to fif cents a hundred, and with the volume of bu ness that we do in a day that means quite saving every month in the laundering, not say anything about the wear and tear on yo linen. The cost of washing all the saucers f the cups is quite an item in a lunch roo Practically everybody has a cup of coffee, a when you feed four or five or six hundred pe ple a day the washing of the saucers and t consequent breakage through handling of fo or five or six hundred saucers is quite an ite at the end of the year.

We started out with a bill of fare that e perience taught us was a little bit too chea and it didn't leave us much margin of prof It didn't leave us the margin of profit th we should have, and after five or six mont I commenced to increase it a little bit on good many of the items. Take the item stews; we increased that from fifteen twenty cents; the entrees we raised fr twenty to twenty-five and some things fr



The Lincoln Hotel Lunch Room Occupies a Room 24x80, with a 15-Foot Ceiling. The Ceiling Is Decorated in Cream and Old Ivory, All Plaster Relief Work in Old Ivory and Panels in Cream. The Side Walls Above the Tile Wainscoting Are Finished in a Light Golden Brown Leather Effect Outside of the Panels, and Plain Cream Panels, the Plaster Moulding Forming Panels Is Finished in Verde Antique. All Plain Surfaces on Walls and Ceiling Were Covered with Canvas Before Decorating. . . . the 7-foot Tile Wainscoting Consists of a 6-Inch Sanitary Base and a 6-Inch Cap Moulding of Light Mottled Green, the Field of a Lemon Cream, All Satin Finish. . . . the Ice Box Is Treated as Part of the Wainscoting. The Cap Moulding Extends Across the Door and Steam Table Opening, Forming an Unbroken Band of Soft Green Around the Entire Room . . . Chairs, Tools and Table Frames Quarter-Sawed Oak Finished in Green. Shelves of Carrara Glass in Display Tables Are Carried by Loose Spindles of Oak. . . . Urn Stand, Heaters and Steam Table Are of Russia Iron and German Silver Furnished by the John Van Range Co. . . . Electric Fans and Fixtures, Coat and Hat Racks, Table Leg Sockets and Stool Bases All in Verde Antique, Also the Foot Rail. . . . The Counter Is of White Tile Back and Front, with Carrara Glass Top.

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twenty-five to thirty; thirty-five cents is about the limit of anything we have on our dinner bill cooked to order. I can't see that our patrons have resented that slight gradual increase at all, nor has our patronage dropped off by reason of this increase. Our business seems to be growing rather than decreasing, and for that reason I believe we were a little bit too modest in asking the public to pay the price that we should get for the items that we served to them.

Of course, some of them have a little too much pride in the class of their hotel; but those of us who are out for net results are willing to overlook our pride in our establishment. I think all of us eventually will see that if the man next door can fit up a place and run it independently of a hotel and make money, there is no reason why a hotel man cannot include it in a department of his hotel. The hotel man has a bar and a news stand, and he does not hesitate to incorporate those in his organization, and why should he hesitate to put a lunch counter in his organization?

* * *

I will give you the figures of the first six months of our operation, since the installing of the lunch counter, compared with the same months for the two previous years. Our lunch counter was opened in November, and the six months' period would include April. Now, from that period since the lunch counter was opened, November, 1912, to April, 1913, our room earnings were increased 14.9 per cent.

That is a pretty nice increase, considering the fact that our business has been increasing practically every year for the thirteen years that I have been in Lincoln. That increase of 14.9 per cent is over the years of 1910 and 1911, which was also a legislative year, as the period quoted was, and we naturally think, as probably all hotel men do in capital cities, that the legislative period is productice of a great increase in the volume of business. But when compared with other years the increase is not as great as you might think it would be, because the year 1911-12, the increase of the last six months was only 16.7 per cent more than the year without the legislature, so the legislative year of 1910-11 was only 2.2 per cent better than 1912-13. So it is possible that we lay a little too much stress on the value of the legislature.

Now, the unanswered question as to the lunch counter open twenty-four hours a day is as to whether it attracts additional business or not. That question is one that I cannot answer. I know of a great many specific instances where people have told me they have stopped at the Lincoln Hotel simply because they could get something to eat when they got in late. And also, when they have to get up and catch an early morning train. They can telephone down to the night clerk and specify what they want for breakfast, and give themselves the minimum amount of time to catch their train, and when they get down to the lunch room they find what they have ordered is on the lunch counter, or the table, as they request; and they start out with a full stomach.

* * *

"While this gratifying increase in room earnings may be attributed to the lunch counter, we are confronted with a decrease in our regular cafe business for 1912 and '13 of 14.2 per cent under 1910 and '11. That is in our cafe upstairs. It showed a decrease (which undoubtedly was taken by the lunch room) of 14.2 per cent. 1911-12 showed a decrease of 9.8 per cent. That decrease is not nearly as large as I thought it was going to be. Yet where we combined the lunch counter and the cafe business it shows, as a whole, an increase of 59 per cent in 1912-13 over 1910-11, and 67.8 per cent over 1911 and 1912.

Now, when you increase the output of your kitchen a total of 67.8 per cent without increasing the kitchen expense, it means an increase in your profits. In our case the kitchen expense was increased by only two people, one dummy man to look after the electric dummy, and another dishwasher. That is all that we have had to increase our upstairs pay-roll, and I doubt very much if we could have decreased our upstairs pay-roll, or the kitchen pay-roll any more, even had the loss in the regular cafe business been no greater than that cited, an average of 13 or 14 per cent. So there seem to be a decided advantage in increasing th volume of our business.

Now in the final analysis of dollars and cents it shows an increased net profit of $3,040.3 for 1912 and '13 over 1910 and 1911; and i shows an increased net profit—that is for th whole feeding part of the business—of $2,741.1 over 1911 and 1912. This, in our case, indicates a clear increase in net profits of betwee five and six thousand dollars per year, whic is attributable to the lunch counter proposition Now, that is a pretty nice profit on an investment of $11,000—a profit of nearly 50 per cent If we can in two years wipe out our investmen of $11,000, why, from then on, we can figure pretty nice net profit on that investment and that says nothing whatever as to the probability that the lunch counter has attracte additional room business; and additional roo business over and above a certain sum, o course, is all net profit, practically so, becaus your overhead expenses, your rent, and you heat, and your light and your other items g on, whether you have one vacant room or hundred vacant rooms—it is up and down s you cannot adjust your pay-roll to the change in your volume of business.

* * *

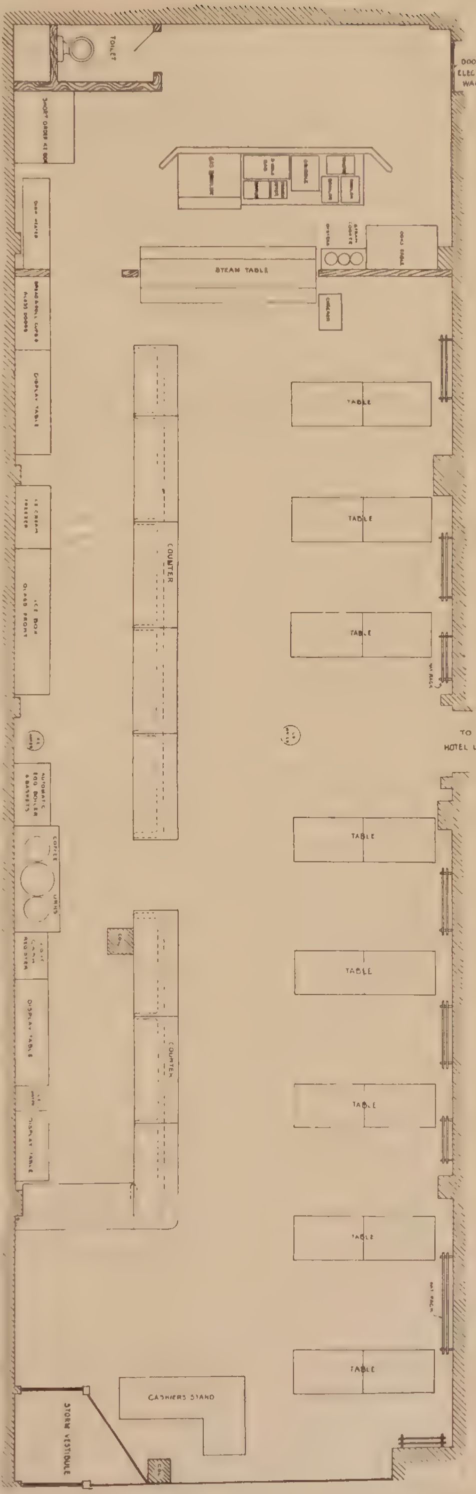
I anticipate a better percentage of profit o the lunch counter in the future on account o the increased prices which we have made, th gradual increase that I referred to. This increase, as I said before, has been making n appreciable difference in the volume of business. Our cafe business has never been goo in comparison with our room earnings. Now, say that simply from the knowledge of th Lincoln Hotel; I don't know what percentage other hotel men have. I never had the nerv to ask them what percentage their cafe bore t the room earnings; but I will say this—that f the year 1911 (I am taking the entire yea now) our cafe earnings were 46.2 per cent o our room earnings. In 1912 our cafe earning that is, the gross earnings all the way throug were 46.3 per cent of our room earnings. Yo see, a considerable less than one-half of ou room earnings was taken in on our dining-roo (In the old American plan hotel, I know great many people used to divide their receipt and credit three-fourths of the gross receip to the kitchen and one-fourth to the house. this would look rather deplorable in a compar son of that kind.) They were both 46 per ce practically, while during the six months of t lunch counter period our cafe earnings a lunch counter earnings combined have bee 102.6 per cent of our room earnings. That a pretty nice increase, from less than 50 p cent to go up to 102 per cent. It means a goo big increase in the volume of business, and the same time we have increased the volume our room earnings by between 8 and 14 per cent, compared with those two years.

* * *

Our business since we opened that room, with ninety-one seats, has averaged over a hundred and fifty dollars a day. Our location is not good at all, and if we did not have an attractive lunch room, if we had not fitted it up as nicely as we have, if we had fitted it up the same as a lot of the smaller lunch rooms around in our neighborhood, which were practically living off of the patrons of the hotel, of course we could not have made the success that we have. It is just like building a new store building or a new hotel in a community. The people all like to go and see it, and if it proves satisfactory they come around again, and if it does not prove satisfactory they go back to their old haunts. We do it, and the public naturally does it. I am a firm believer in installations of a permanent character, installations of a character that require a minimum amount of upkeep, because the upkeep, the keeping fresh and clean and bright of a lunch room is no inconsiderable item, and the minute it begins to look dingy and worn and old, why the people are inclined to lose their liking for it. I cannot help but figure that it is a good investment if you have got the money, and if you haven't got the money it is a good investment to borrow it if the business is there.

I believe that even the small country hotel could afford, and should put in the European plan with a little combination lunch-room and dining-room. I noticed in St. Paul the other night while waiting for a train * * * there is a little lunch counter on a corner near the depot and we stood there looking in the window. There were probably ten people at the little lunch counter, and there was one man back of the counter, in the window right at the end of the counter. He had a cake griddle, a couple of hot plates for gas, and he was taking care of all that business himself. He was frying hamburger steak, and making sandwiches, and coffee, and dishing up pie, and one man was doing the work that three people would have to to do in a regular cafe, where they have to leave the room and consult, and the cook will be doing one thing and the dishwasher will be doing something else. But this one man was doing it all and doing it well. He was a hustler.

I think that every small hotel, by putting on a limited bill of fare and by letting every man pay for all that he got, and by the hotel man condensing his operating department, that it would show a great deal better results than many of them now show. It would show better results than are shown now in trying to give them all they can eat for thirty-five or fifty cents, as the case may be. It is not an expensive experiment to try, and I should think that



Lunch Room Plan, The Lincoln.

almost every man would be willing to take his gamble on it and make a try of it, because we have all got to come to some more economical manner of feeding people. We have got to have greater economy in handling our food, because we are handling gold dollars now instead of gold bricks that we handled ten or fifteen years ago. We have got to handle our food products very much like they handle the cash in the cash drawer of a mercantile establishment or a bank. We have got to know what goes in, and we ought to know what goes out, and we ought to strike a balance.

* * *

The debate following the address was:

Q: "Mr. Richards, I would like to ask you how you propose to use a checking system with checkers for your customers, to your cashier? How do you expect to use a checking system with a distribution of materials from one end of the lunch counter to the other, and expect to get efficient and proper service?"

A: "I will give you an idea of the layout of our lunch room as best I can by a description of the room (see plan). The main entrance corresponds to the entrance to this room. Our lunch counter is along this side (indicating); our grill corresponds with the location of the platform; our tables are on this side (indicating); we have sixteen four-chair tables and twenty-seven seats at the lunch counter—ninety-one seats all told. I had located the checkers about here (indicating), directly in front of the carving table and the grill, where the big volume of business naturally comes from, outside of the pastry and the coffee which is served back of the lunch counter. The checker sits there and can naturally scrutinize everything that goes by just as readily as they would in any kitchen or dining-room. The only problem which Mr. Miller has raised in his question is the checking of the lunch counter proper. We have to simply issue strict instructions that all the girls behind the lunch counter must check their things. They have got to go to this end of the room, to the steam table, and the grill, to get the major part of their order, and then it is up to the head waitress and those in charge of the room to see they obey instructions, and do not try to go by the checkers. Of course there is a possibility that they might do that, but the possible loss there is nothing compared with the inaccuracy that most of the waitresses show in checking. They are not mathematicians; they are not lightning calculators. We all know that, and it is easier to say thirty cents when the customer gets a cup of coffee and a piece of roast beef and a vegetable and a piece of pie—it is easier to say thirty cents than it is to stop and figure. As I say, they are not lightning calculators, and they all know that if they get it low enough there will be no kick, and if they get it too high it will be called to their attention. Of course in all things we have got to take into consideration the human element of accuracy, and good intentions and bad intentions. But I really believe that we will get very decided results."

Q: "About what is your average check?"

A: "We divide up our day into fifteen-minute periods, and time-stamp on the back every check as it comes in. That is with the idea of checking out and seeing whether all the people that come in there pay their checks. I have taken averages for those fifteen-minute periods, but that, of course, will be too much detail here. I have taken averages also beginning at 6. a. m. in the morning until 12 noon, which covers your breakfasts. Our average is about 28 cents for the breakfasts. From 12 noon to 6 p. m. it averages about 30 cents; from 6 p. m. to midnight, which includes supper, is 32 cents, and from midnight to 6 in the morning is 18 cents."

Q: "Is there no linen whatever?"

A: "No linen, no tablecloths, and no napkins."

Q: "Do you furnish waiters?"

A: "Waitresses; it is not a self-serving place at all."

Q: "How many girls on an average do you use?"

A: "Covering the twenty-four hours, we have been using twelve waiters and waitresses. Of course at night we have to use waiters—ten waitresses during the day and two waiters at night. We could cut it a little bit closer, but we have tried to give them quick and prompt service, and we figure that that was more desirable than the small saving in the payroll."

Q: "You say that you don't add anything to your expense; how do you figure that out? Did you run your cafe all night?"

A: "No; our cafe only runs until eight o'clock."

Q: "And previous to your going into the lunch counter, did you run it just the same?"

A: "Yes."

Q: "How do you get away from the expense from eight o'clock until morning?"

A: "I am referring to the extra expense in the kitchen. We have our icebox in the lunch room and it is stocked up before the kitchen closed with all necessary items for short order work during the night. We have right now during the night a night cook and a night waiter, and the night cook will act as a waiter when the rush gets a little bit too strong, so that there is only those two men that are part of our lunch room expense proper. The increase in the kitchen expense is in the two people that I spoke of before, the man to look after the dumb waiter and one dishwasher."

Q: "What portion of the cooking do you do in the lunch room?"

A: "The meats are all cut and sent to the lunch room; all the dinner soups, the roasts, the fish and the entrees are cooked in the kitchen. It simply added to the work of the kitchen that much additional work without any increase whatever in the pay-roll, and before we put that on I couldn't see any possibility of a decrease in the pay-roll. I have a partition across the end of the room, we will say that corresponds with this (indicating). The steam table is set in the center of it, and the entrance on this side, to go in behind there. Our dish-washing and things that we don't want the people to see is behind the partitions and where they can have access to the dumb waiter, which is in a court off here (indicating). We have a gas broiler, a three-hole hot plate for frying eggs and potatoes; we have an electric cake griddle; two electric broilers; one electric French fryer; an electric toaster, and an electric waffle iron. With the exception of the waffle iron, the electric fixtures have all been absolutely satisfactory. The waffle iron has not been satisfactory. The manufacturers claim that they have never been able to make one that is satisfactory on account of the action of the grease in turning over the waffle iron. In turning the waffle iron over the grease will get into one side of it. This they do not seem to be able to seal up tight enough to prevent the entrance of the grease, on account of the expansion and contraction that naturally takes place. One side is a solid casting, and the other side has resistance coils for heating, and they do not seem to be able to seal that up tight enough.''

Q: ''You stated you did not use any linen in the lunch room?''

A: ''Nothing at all; paper napkins. The first week, I will venture to say, ninety per cent of the people kicked, and it gradually decreased until I have not for two or three months heard the word napkins mentioned, nor the word tablecloth, or saucers to the cups. We have what is called a ship cup; it is not like these shaving mugs that are sometimes more suggestive of lather rather than of whipped cream.''

Q: ''What type of people do you get into your lunch room, the class that usually stays at a first-class hotel?''

A: ''We get the very best people that stay in the hotel; a great many of them have breakfast there in a hurry; they don't want very much breakfast and they drop in there. At noontime or in the evening the better class of our patrons will go to the main cafe.''

Q: ''What do you charge for coffee?''

A: ''Five cents; and five cents for pie, six cuts to the pie. We get thirty cents out of a pie.''

Q: ''Of what are the tops of your tables composed?''

A: ''White glass.''

Q: ''Are they liable to break a dish?''

A: ''We have never had the glass broken. If you drop a dish, of course you will break it, but we have not had one of our tops broken. We have had some shelves underneath, about six feet long, that were broken. In all probability somebody wanted to reach the top shelf and climbed up on one of the lower shelves; and if you put a hundred and fifty or hundred and sixty pound person on glass, you are going to break it.''

Q: ''How long is the lunch counter?''

A: ''About fifty-four feet. It is in two sections. We divided the lunch counter in the center, and located the coffee urn directly back of this opening. That was so we wouldn't have to go clear around the end of it to get coffee to serve to the people.''

Q: ''You do your cooking in view of the people?''

A: ''Yes.''

Q: ''Where is the checker?''

A: ''The checker is near the greatest source of supply; that is, the grill end of it, the steam table and the broiler. Practically all of the people who sit at the lunch counter have to be served from the steam table and broiler. The arrangement of your room depends entirely upon the shape of your room. If you have got a wide enough room, I would say by all means get it as near the center as you can.''

Q: ''Do you have a printed bill of fare?''

A: ''Yes; for dinner and supper.''

Q: ''Do you have anything on the American plan?''

A: ''No.''

* * *

In another address on The Lunch Counter, made before the Missouri-Kansas-Oklahoma Association, Mr. Richards said:

The progressive European hotel men in their efforts for perfection have lost sight of what a large percentage of the public wants, and have permitted the lunch room men to step in and take away a large part of his inherit volume of business, when he was, and is, in the best position to give better service and high grade cooking than any independent place possibly could, and at a much lower cost for overhead expense. Most large hotels could equip and maintain their lunch rooms with the chipped dishes culled out from their various cafes, for which they now get very little and still have better looking ware than their competitors.

THE COUNTRY HOTEL: What are some of the things the country hotel man has to contend with, generally speaking? Inefficient employes, hard to get and harder to keep. Poor market facilities, and a limited amount of possible business. A limit of 50 cents for his meals from the travelers, and the generally accepted belief that he must fill up the local people to their gills for 25 or 35 cents, especially on Sundays and holidays, when he would be money in his pocket if they did not favor him with their patronage. And, the man who has a good room assigned him after he has had supper at some small restaurant, and who goes out before breakfast or wants to be registered off for dinner, paying fifty cents or a dollar for your accommodations that should bring in two dollars at the least, while he is in town.

Change to the European plan; price your rooms according to their desirability, and you will find many people who always demanded the best front rooms that really prefer some others at twenty-five or fifty cents less, and you will also find others that prefer the best rooms at your prices.

Open a lunch room with a counter, and no tables if possible; wood tops if you must have them. Don't furnish table cloths or linen napkins; use paper napkins, and your laundry expense and grief will be cut in two. Don't use any platters, put the order on the plate, your dishwashing and breakage will be about twenty per cent of what it is now. Another item of saving—an ordinary pail will probably do for slop instead of a barrel as now; people won't waste their own things as readily as they will yours.

Finish, furnish and operate your lunch room according to the requirements of your town. Limit your bill of fare to ham, or bacon and eggs, small steak, pork chops, a few vegetables, cereals, fruit, pastry, tea and coffee, if the volume of your business does not justify a greater variety. Elaborate on this just as much as your trade justifies and no more. Don't try to run a swell cafe just because some one says a lunch counter is not good enough. Remember, it's good enough for the larger cities. Satisfy yourself that your place is clean; cooking good, though plain; good bread, pastry and coffee. A lunch counter is a class-less place; social and financial differences are forgotten on a stool at the lunch counter; bankers, professional men and merchants will hop onto a stool at any time regardless of their neighbor being in the humbler walks of life, and the laborer or mechanic will not keep out of a lunch room because the swells go there. Keep your lunch room open as many hours each day as possible, for you will find a surprising percentage of your receipts taken in between regular meals. I find about forty-two per cent of our total lunch room receipts are taken in at other than what we would call regular meal hours, and almost all of this at the counter and not at the tables. There are many people who would pass us up if it were not for the counter service.

You operate your American plan dining room six or eight hours per day; most of the business is done in three hours' rushing; guests are standing around waiting for the doors to open at noon and night for fear things won't hold out. Keep your lunch counter open fron six or six thirty a. m. to eight, nine or ten p. m. and with a little head work you will not hav to increase your pay roll, though you surel will your net profits. I have heard some hote men claim that the country hotel man was no equipped with proper experience to run a caf or lunch room. If he has the ability to run hi hotel at a profit, and to the reasonable satisfaction of his guests, he can run a lunch roon as well as his competitors in small restaurants and should be able to at less expense. That' up to the individual, as all other problems are

In conclusion I want to say that the lunc room in the Lincoln Hotel is doing a fine business along the lines of service that I have outlined—no frills. Our normal business run from $150 to $225 per day, with a net profi at the end of the month that fills us with regre at our long delay in waking up to the value o the lunch counter.

Here are our figures for September:

Total served between		Average
6 a. m. and 12 m.	5,946,	30 cent
12 m. and 6 p. m.	6,665,	33 cent
6 p. m. and 12 a. m.	5,289,	33 cent
12 a. m. and 6 a. m.	934,	22 cent
Total served for month	18,834,	32.6 cent

Our total receipts were $6,041.05, an averag of $201.38 per day from 628 patrons. A tot of $2,577.70 was taken in outside of regul meal hours from 8,832 people, which shows th value of keeping your investment working t help out the peak load that you must be prepared for.

Not the least satisfactory phase of the lunc counter is the fact that your guests like it, an I am sure eighty per cent of the country hot patrons would prefer it to the American pla

The feeding question is our most importa profit and loss problem, and I am convince that the "lunch counter" made to fit the situ tion is the solution for many of us. Don't pu it off. Start in tomorrow. You can find a kinds of proof that I am right; then act, an later return thanks that you are a member of a organization that is doing so much for the ge eral welfare of our fraternity along all line If you are not a member and get your inform tion through any of the valuable hotel pape published get a move on you and join a hot association somewhere, for your experience ar knowledge will go far toward building up o various organizations, until to run a hotel ar not be a member of a hotel association w stamp you as not a hotel man.

* * *

At the meeting of the Northwestern Hot Association in 1914 Mr. Richards submitted t following report, confirming his promise of t year before:

In submitting for your information the

sults of our lunch room for 1913 in detail, as far as we go into detail, I do so for three purposes: First, to keep my promise, made at our last convention, to inform you fully as to our lunch room results; second, to show you how much our system of keeping books is lacking in detail, that would be of value in determining as to whether or not our results were as good as they should be if compared with others; third, to demonstrate the value, in a limited way, of uniform comparative cost accounting.

Each one of you who runs a lunch room can compare your results with ours and learn something by so doing, I am sure—learn where we are weak and you are strong.

LINCOLN HOTEL, LINCOLN, NEB.

Lunch Room Results for 1913.

Expenses—	Per Cent of receipts	Amount
Supplies issued	58.51	$32,725.89
(The above includes feeding all employes of lunch room.)		
Rent	2.14	1,200.00
Interest on investment, 5% .	1.07	600.00
Office expense	.93	520.00
Refrigeration	.55	300.00
Light	.33	100.00
Electrical cooking, 47,925 K. W. at 1½...........	1.31	718.75
Pay roll	16.22	9,059.70
Repairs, expense, etc.......	.91	449.89
Expense, merchandise	.51	241.51
Silverware	.22	121.93
Crockery and glass........	1.49	835.20
Profit on gross...........	15.83	8,830.43
	100	$55,783.30

Total receipts for 12 months, $55,783.30.
Profit on investment, 80.3.

Call It Coffee Room

From the Hotel Monthly, January, 1914.

Many hotels that are putting in lunch rooms take exception to the name "Lunch Room," as detracting from the dignity of the hotel business. They want a name that sounds better, yet will unmistakably call attention to the room where refreshments are served quickly and at moderate cost.

Since this demand for a new name is widespread, The Hotel Monthly suggests that, instead of Lunch Room, hotels use the name "Coffee Room."

Among the reasons for using the name "Coffee Room" are:

The coffee houses of Old England were a combination of restaurant, lunch room, and tea room.

Café means, literally, coffee house.

Coffee house is defined in the Standard Dictionary as "A house where coffee and other refreshments are served; a café."

Coffee is the one article most called for, and supposedly best served, in the lunch room; for every progressive lunch room keeper is proud of his coffee; as, in fact, all caterers are, or should be.

Since, then, coffee, the national beverage of America, is the most important feature of the lunch room, why not use the name "Coffee Room" in the same good old English sense that "coffee house" meant what "lunch room" now means?

And why cannot hotels place on the Coffee Room door a neat announcement to this effect:

COFFEE ROOM
LUNCHEON SPECIALTIES
Open from 6 A. M. until Midnight

or similar sign, to meet conditions, as, "Service at all hours"; or, simply use the word "Service," indicating that patrons may be waited upon at tables?

Coffee Room is appropriate for the reason that coffee is served with everything—cakes, doughnuts, eggs, beans, sandwiches, hashes, pies, in fact, every lunch room dish.

We bespeak for the name "Coffee Room" a wide and popular use.

Angelica pattern waitress apron

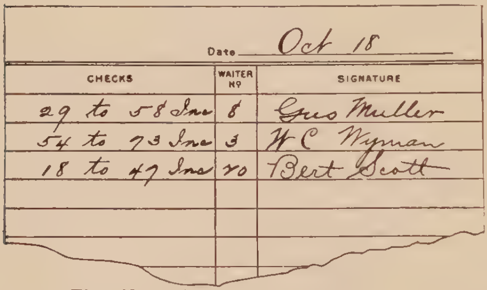
CHECKING RESTAURANT SALES

[*I am indebted to the Lock-Stub Check Co. of New York and Chicago for the text and illustrations under the above head, the company having permitted the reproduction from their booklet on the control of Receipts in Hotels, Restaurants and Cafes. The exposition is that of a thoroughly practical system in general use throughout America.*]

THE AUDITOR: The auditor, either man or woman, is practically in complete charge verifying all records and making the returns to the proprietor, as to the amount of cash taken in, and the amount of goods sold.

A DAY'S BUSINESS UNDER THE LOCK-STUB CHECK SYSTEM: The auditor supplies the checker, on the latter's requisition, with guests' checks and duplicate checks, charging them to the checker, and crediting him with them when used.

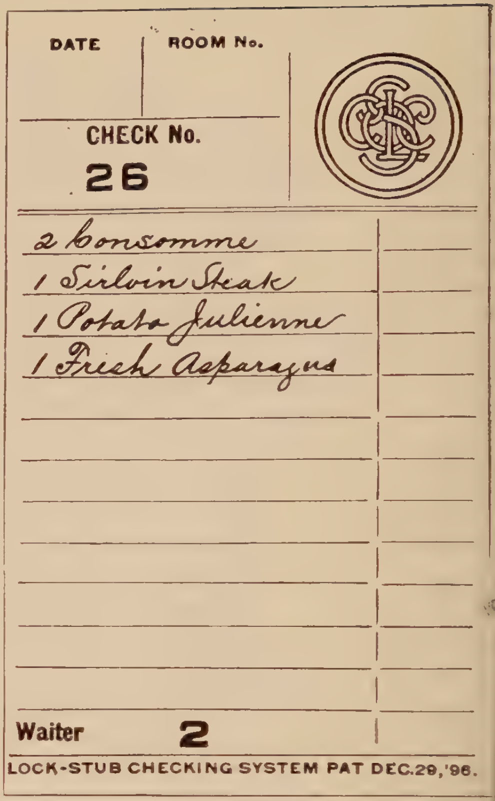
When the waiter goes on duty, the checker gives him an aluminum holder containing a supply of consecutively numbered guests' checks, each check having a stub securely locked; or where the guest check holder is not used, the waiter is given a supply of loose checks. The waiter signs for these in a book (Fig. 103) kept for that purpose.



Date Oct 18

CHECKS	WAITER Nº	SIGNATURE
29 to 58 Inc	8	Gus Muller
54 to 73 Inc	3	W C Wyman
18 to 47 Inc	20	Bert Scott

Fig. 103—Waiter's Signature Book.



DATE

ROOM No.

CHECK No.
26

2 Consomme
1 Sirloin Steak
1 Potato Julienne
1 Fresh Asparagus

Waiter 2

LOCK-STUB CHECKING SYSTEM PAT DEC.29,'96.

Fig. 104—Guest's Check.

When a waiter takes an order from a guest, he writes the items on the guest's check, as shown on (Fig. 104). Returning to the dining room, after having the order filled in the kitchen, the waiter stops at the checker's stand, hands him the guest's check, and at the same time lowers his tray, raising all covers, so that the checker can see what is on it. The checker then, selecting the proper dies, stamps the prices opposite the items on the guest's check (Fig. 105). He also stamps the same prices in the food column, under the waiter's number on the checker's record-slip (Fig. 106) and returns the guest's check to the waiter, who then serves the guest.

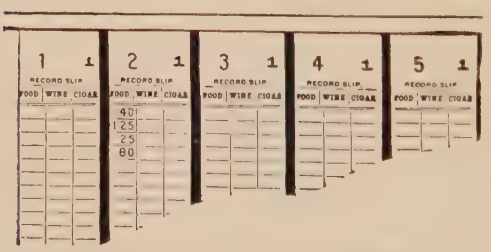
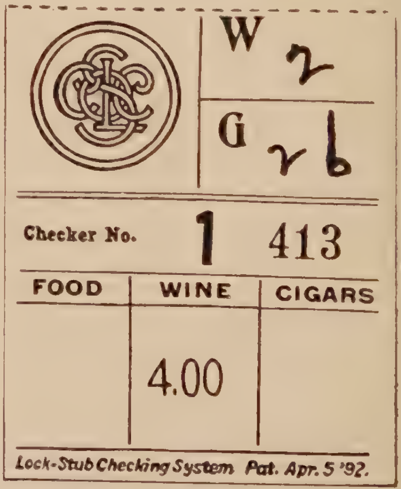


Fig. 106—Checker's Record Slip.



W 2

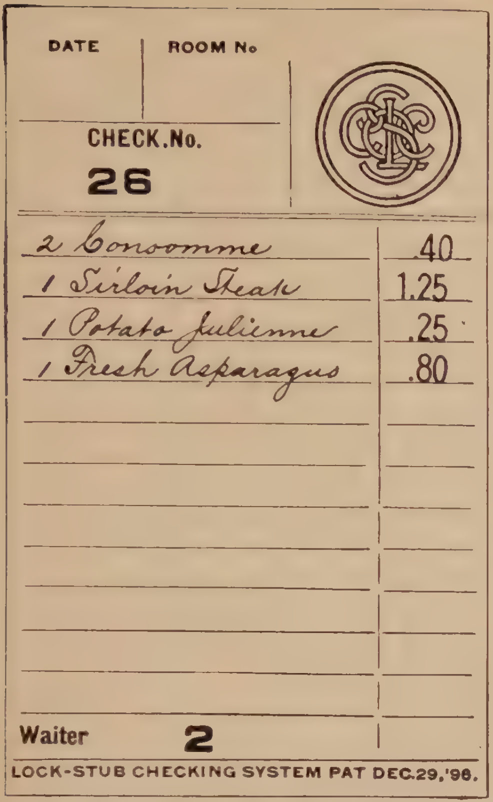
G 26

Checker No. 1 413

FOOD	WINE	CIGARS
	4.00	

Lock-Stub Checking System Pat. Apr. 5 '92.

Fig. 107—Wine Check.



DATE
ROOM No

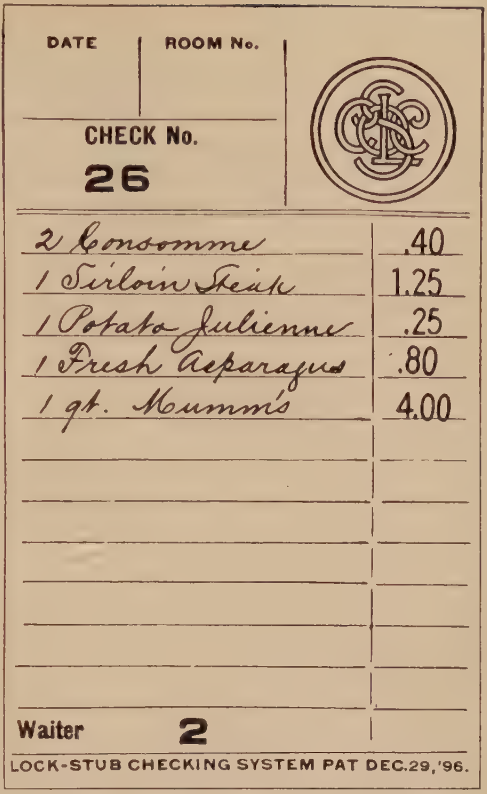
CHECK.No.
26

2 Consomme	.40
1 Sirloin Steak	1.25
1 Potato Julienne	.25
1 Fresh Asparagus	.80

Waiter 2

LOCK-STUB CHECKING SYSTEM PAT DEC.29,'96.

Fig. 105—Guest's Check with Prices Stamped On.



DATE
ROOM No.

CHECK No.
26

2 Consomme	.40
1 Sirloin Steak	1.25
1 Potato Julienne	.25
1 Fresh Asparagus	.80
1 qt. Mumm's	4.00

Waiter 2

LOCK-STUB CHECKING SYSTEM PAT DEC.29,'96.

Fig. 108—Guest's Check with Wine Order.

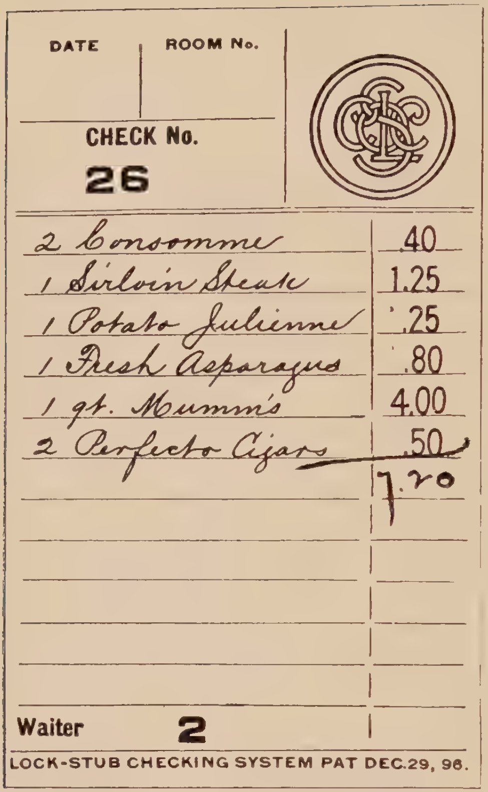
WINE ORDERS: Suppose a guest, previously served, now orders a quart of wine, the waiter writes the item on the guest's check, as shown, goes directly to the checker and presents the guest's check to him. The checker, seeing that it is a wine item, takes one of the duplicates, and writes on it with a blue pencil, the number of the waiter, opposite the letter, ''W,'' and the number of the guest's check opposite the letter ''G'' (Fig. 107). Then he stamps the price of the wine on the guest's check opposite the wine item (Fig. 108), at the same time stamps both the duplicate and the checker's record slip with the prices. The waiter now gets the wine from the serving bar, leaving the duplicate there, and serves the wine to the guest.

In some hotels, where the wine business is particularly heavy, a guest check with several coupons at the top, usually numbered 1, 2 and 3, is used. Each coupon also has the waiter and check number printed on it. With this style of guest check, transactions requiring duplicates are more quickly handled, as when drinks or any items calling for the use of duplicates are ordered, all the checker has to do is to stamp the amount on the coupon, instead of having to write thereon the waiter's and guest's check number. For example, if the waiter has an order for wine he goes to the checker (in some places to the cashier), who stamps the prices upon the coupon at the top of the guest's check, as well as opposite the item in the body of the check and also on his sheet, under the waiter's number.

The different ways of handling the wine orders depends upon the opinion of the hotel controller, or the one having charge of the systems, as to the best method required for that particular hotel.

CIGAR ORDERS: When the guest orders cigars, the item is handled the same as the wine. In many hotels and restaurants the cashier also runs the cigar stand. When this is the case, he or she is supplied with a set of dies, and a checker's sheet. Then the waiter secures the cigars from the cashier, who stamps the price on the guest's check and on his checker's sheet.

THE CASHIER: When the guest finishes his meal, the waiter takes the check to the checker (in some cases to the cashier), who adds up the amount of the items, and writes the total on the check in red ink (see script figures in Fig. 109). This is done to protect the guests, who do not as a rule add up their checks and



DATE	ROOM No.
CHECK No. 26	
2 Consomme	.40
1 Sirloin Steak	1.25
1 Potato Julienne	.25
1 Fresh Asparagus	.80
1 qt. Mumm's	4.00
2 Perfecto Cigars	.50
	7.20
Waiter 2	

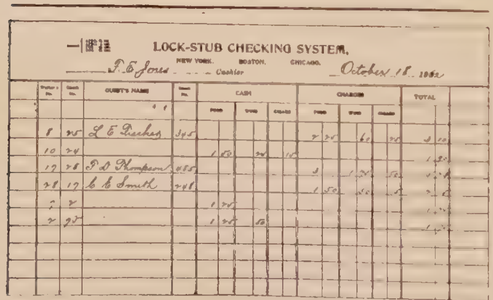
LOCK-STUB CHECKING SYSTEM PAT DEC.29, 96.

Fig. 109—Guest's Check Totaled.

prevents the waiters overcharging guests by writing in pencil a total of more than the amount of the check. The guests pay the waiter, who in turn pays the cashier, leaving with him the guest checks.

Some places use a guest's check with a coupon at the bottom. This coupon is used as a receipt to the waiter. When the waiter pays the cashier, the cashier signs or stamps this coupon, tears it off and hands it to the waiter. In this way, if a check is lost, the responsibility can be easily placed.

The payment of each guest's check is entered by the cashier in a cashier's book (see Fig. 110). In the first column he enters the waiter's number, in the second column the check number, and, if the check is charged, the guest's name and room number, and in the total column, the total of the check. If he has time, he also enters the amounts of food, wine and cigars, appearing on the check, in their respective columns in the cashier's book. If busy, he enters only the waiter's number, check number and the total. In restaurants where there are no charge accounts, the entries are made on a cashier's sheet, instead of cashier's book, giving the waiter's number, check number and total amount of each check.



LOCK-STUB CHECKING SYSTEM.
F. E. Jones Cashier
NEW YORK. BOSTON. CHICAGO.
October 18 1902

Fig. 110—Cashier's Book.

When the cashier goes off duty he adds up the amounts in the total column of the cashier's book, and enters the total in pencil, thus showing the amount for which he is responsible. The second cashier continues to make the entries under the first cashier's entries, and in the same way adds up separately the amount of the checks he has handled. The last cashier at night adds up the items for the whole day, and enters the footing, besides making a footing of the amount of the checks he has handled.

The cashiers always keep the checks in the same order in which they receive them, which is, of course, the same order in which they are entered in the book. This is done to facilitate the work of the auditor. At the end of the day these used checks are turned in to the auditor, together with the cashier's book.

When a waiter goes off duty he returns his check holder with all unused checks to the checker, and is given credit in the book in which they were charged. The last checker on duty makes out a report of the closing consecutive number of the checks used by each waiter, and sends this, together with the checker's record-slips or sheets used for the day and their closing consecutive numbers to the auditor.

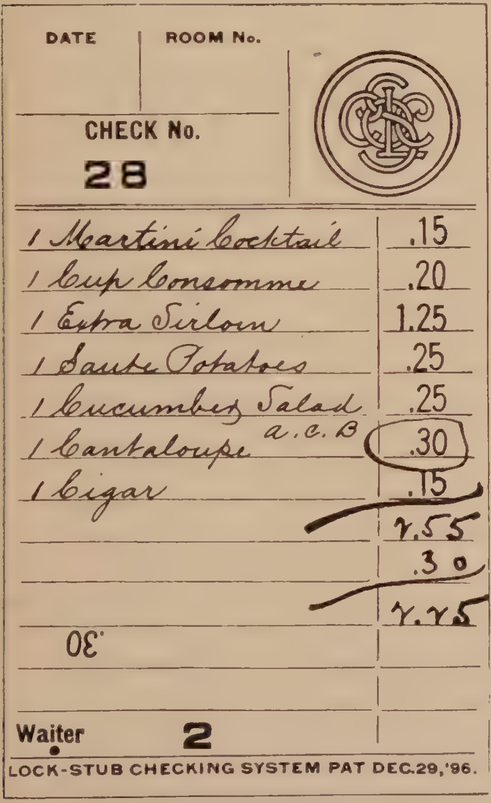
Auditing: In most hotels, the auditing for each day is done the following day; in some hotels a night force does the work.

The first thing the auditor does is to verify the total of each check, to check the entries in the cashier's book by comparing them with the guests' checks, at the same time going over the prices of food items as extended on the checks to see that they are priced correctly. The auditor then sorts the guests' checks by waiter's numbers, arranges each waiter's checks in consecutive order to see if there are any missing. The numbers of the first and last checks used are compared with the statement sent up by the checker, showing the number of checks used by each waiter. After this is done, the auditor checks the entries on the checker's slips with the items on the guests' checks, to see that all items are accounted for. In the event of a missing check, the unchecked items under that particular waiter on the checker's slip would be the amount called for on the lost check.

After assembling and assorting the guests' checks the auditor then arranges the duplicate checks (the wine and cigar checks) by waiters' numbers, and checks them against the wine and cigar items on the guests' checks. The duplicate checks are then assembled in consecutive order to ascertain if there are any missing. If everything checks correctly, the auditor goes over and verifies the additions of the cashier's book, and then enters the work for the day in the auditor's record book.

VOID ITEMS: A transaction which occurs many times in hotels and restaurants is that known as a "Void." This is the case where goods are returned. For example, a steak improperly cooked, the cream is sour or the melon is bad.

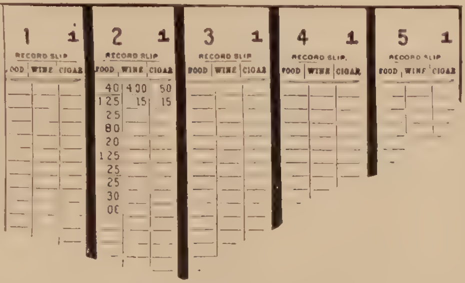
Such a transaction is handled as follows: The waiter takes the rejected food and the guest's check to the headwaiter, who, with a blue pencil, draws a ring around the price of that item and writes his initials opposite. The waiter then takes it to the checker who, with one of the dies, stamps the price upside down in the lower left corner of the guest's check (Fig. 111), and also upside down in the waiter's column of the checker's sheet. When the checker or cashier totals the guest's check, this amount is always shown deducted from the total, and the auditor deducts all items stamped upside down from the amount of the checker's sheet (Fig. 112).



DATE	**ROOM No.**
CHECK No. 28	
1 Martini Cocktail	.15
1 Cup Consomme	.20
1 Extra Sirloin	1.25
1 Saute Potatoes	.25
1 Cucumber Salad	.25
1 Cantaloupe a. C. B	.30
1 Cigar	.15
	2.55
	.30
	2.25
.30	
Waiter 2	

LOCK-STUB CHECKING SYSTEM PAT DEC.29,'96.

Fig. 111—"A Void Item."



1 1 RECORD SLIP FOOD WINE CIGAR

2 1 RECORD SLIP FOOD	WINE	CIGAR
40	400	50
125	15	15
25		
80		
20		
125		
25		
25		
30		
0C		

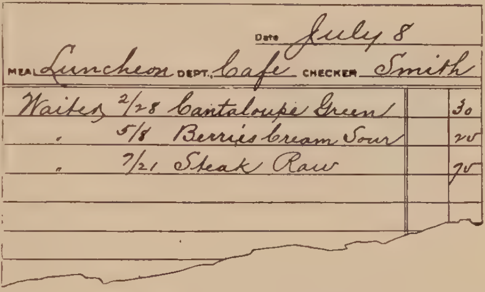
3 1 RECORD SLIP FOOD WINE CIGAR

4 1 RECORD SLIP. FOOD WINE CIGAR

5 1 RECORD SLIP FOOD WINE CIGAR

Fig. 112—Checker's Sheet.

The checker enters all "Voids" in a "Void Book" (Fig. 113), showing waiter's number, the check number, the article returned, the price and the reason why it was returned. This book is, as a rule, shown each day to the proprietor, who thus keeps in touch with the way food is being served and cooked. If, for example, five or six steaks were returned at a meal on account of improper cooking, it shows that the chef was negligent, and the proprietor goes directly to him to find out about it. If many melons were returned because they were unripe, he goes to the steward to find out why he purchased unripe fruit.



Date July 8

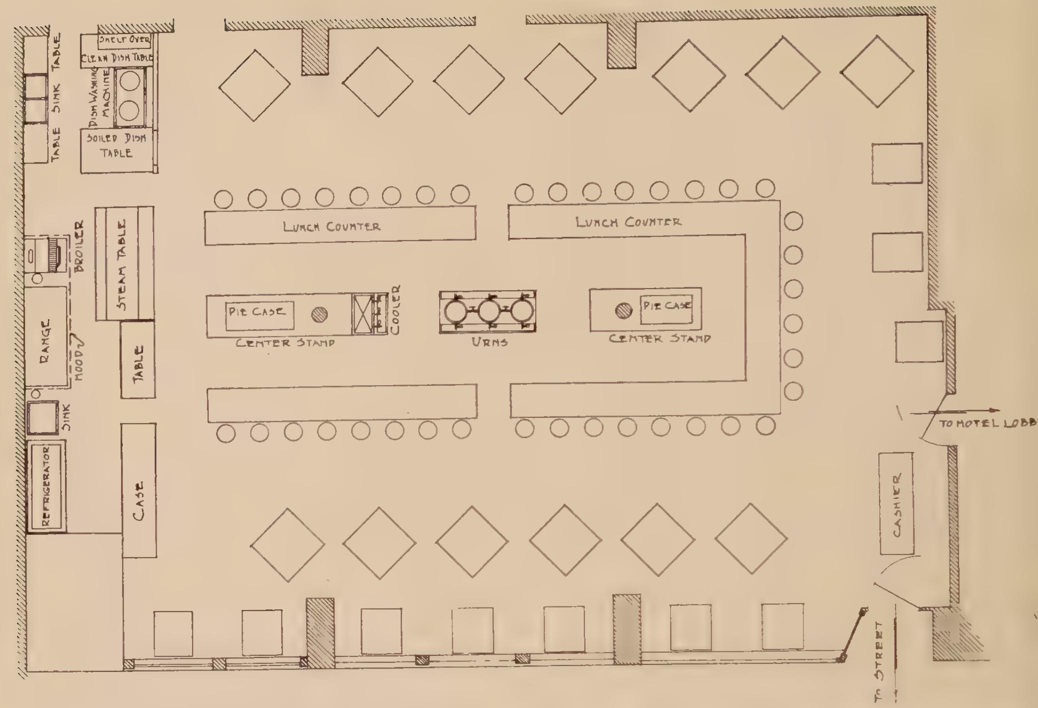
MEAL Luncheon DEPT. Cafe CHECKER Smith

Waiter 2/28 Cantaloupe Green		30
. 5/8 Berries Cream Sour		25
. 7/21 Steak Raw		75

Fig. 113—Void Book.

The operation and auditing of the system is practically the same whether the guest check holder and record slip be used or the loose checks and checker's sheets without the locked stubs.

A wheel-tray cart



PLAN OF LUNCH ROOM IN THE BRIGGS HOUSE, CHICAGO. Designed and equipped by Albert Pick & Co. The room is 54 x 38 feet. Seats 110, of which 38 are around counter. Note the cashier's desk controlling street and hotel lobby entrances. The kitchen facilities give practically restaurant and grill room service. The fixture marked "case" is for display of meats and delicatessen goods. The stairway to the main hotel kitchen is located just beyond the dish-washing pantry.

IN THE BRIGGS HOUSE, CHICAGO

Unprofitable Business Stores Converted Into Profitable Lunch Room.

From the HOTEL MONTHLY, *February, 1916.*

One of the best appointed and most popular of the newly-opened lunch rooms in Chicago is that in the Briggs House, with entrance from Fifth avenue. This room, measuring 54x38 feet, was formerly three business stores, which, owing to the closing of the old Chicago and Northwestern depot has lessened the pedestrian traffic on this street, consequently made the stores not so valuable for rental purposes. The management converted them into a lunch room, and it has proved a very profitable venture.

The accompanying plan, designed by H. B. Brown, of Albert Pick & Co., tells its own story in the matter of consistent lay-out and control. The counters are made of selected quarter sawed gumwood, the pattern being carefully matched all the way through. The tops are of 1-inch carrara glass. One of the particular features that are different in this from other restaurants or lunch rooms is that there is an open grill at the end where all of the short order work is done in view of the patrons. This permits the combination of dairy lunch service with short order work, giving to the establishment a semi cafe and grill room as well as lunch room atmosphere.

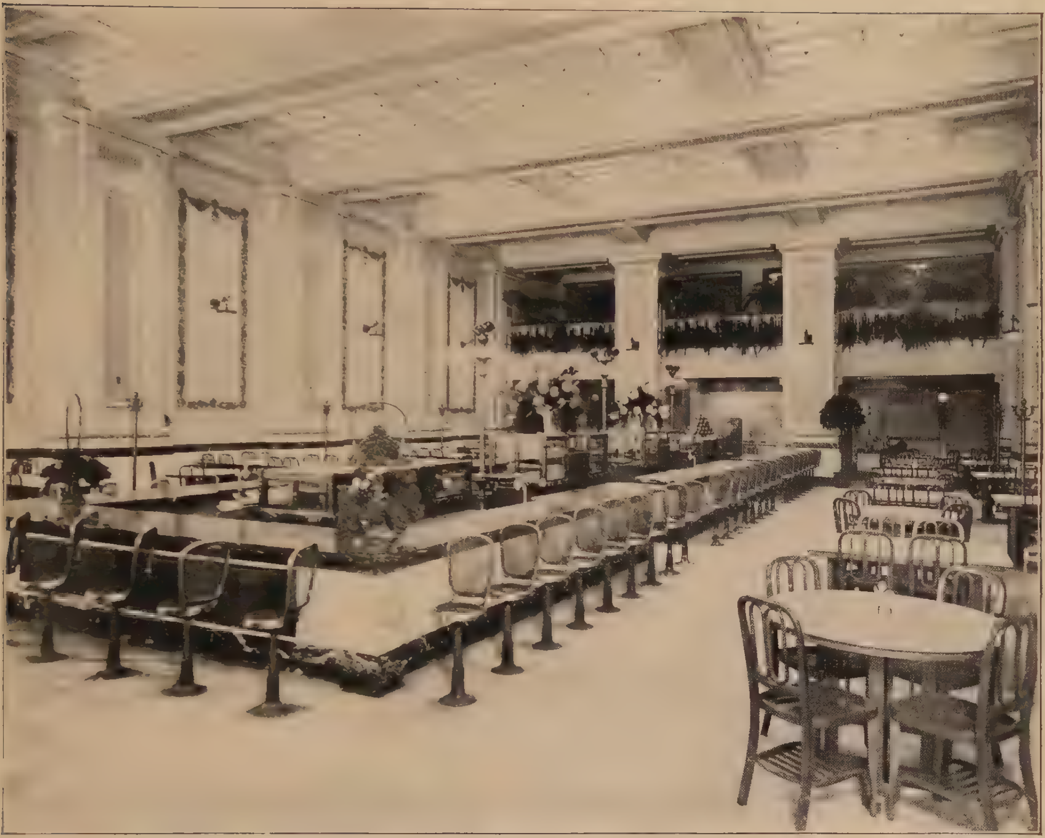
The urns and display cases, inclosed within the counter, are arranged for double service, so as to facilitate the work during rush hours.

There are abundant refrigeration facilities. A feature of the room is the refrigerated case for the display of uncooked foods for the patron's selection, grill room style, and also of delicatessen foods.

The dishwashing pantry is equipped with Blakeslee rotary machine. Just outside the dishwashing pantry is a stairway leading direct to the main kitchen of the hotel, where the bulk of the cooking for the lunch room is done, and brought to the steam-table for quick dishing up.

The room is attractively decorated in soft and pleasing colors.

It was quite an experiment opening this room, as the management was in doubt regarding the patronage, the Randolph street neighborhood seemingly being oversupplied with eating places of every description. But the place has won out in great shape, the patronage having increased almost continuously since the opening day and reaching as high as 610 checks in a day, the checks averaging 27 cents. And, notwithstanding this growing lunch room business, it is remarked that the Briggs House restaurant, always a popular dining place, has shown an increase of business.



FRED HARVEY LUNCH ROOM IN UNION STATION, KANSAS CITY

From The Hotel Monthly, December, 1914:

The lunch room is arranged to seat 250. The color scheme is gray and pink. The illustration pictures the room to good advantage, showing the revolving chair stools around the counter and the bentwood chairs for the tables. The gallery at the end of the room is arranged for table service. Under the gallery is a counter for service of railroad employes.

The lunch counter is built in eight sections, each a complete service center, including supply of milk, cream, ice water, ice, butter, table ware, etc. The counters are built of marble and lined with German silver. The draft faucets for milk, etc., are self measuring for single portions.

The display refrigerators back of the lunch counter are of glass in German silver frame, and tempt the eye with salad, fruit, and other delicacies. The cashier's desk is located between the two entrances to the lunch room.

A feature of the service is quick action by telautograph, by which special orders are written and simultaneously reproduced in duplicate handwriting in the kitchen, where a caller calls the order. As soon as it is filled there is a red signal in the lunch room, indicating "ready."

The kitchen is on the same floor and with direct access to the lunch room.

Cafeteria in European Plan Hotel

The cafeteria installed in the Deming Hotel of Terre Haute, with seating capacity for 55, has been converted into a coffee room. The experience of Manager Cochrane was that many guests objected to waiting upon themselves. The coffee room has lunch counter and opalite top tables. The business of the room has doubled since the change was made, said Mr. Cochrane, and is both a popular and profitable department of the hotel's business.

DEPARTMENT STORE CATERING

Since the first publishing of my book, "The Lunch Room," I have gained experience in the catering methods of a big department store, and become sufficiently familiar with its Cafeteria-Lunch Room to give some pointers regarding the business and the way certain of the specialized goods and best sellers are made. This department store is Tiedtke Bros. of Toledo, Ohio. The store occupies a large block. The ground floor is devoted to grocery department, restaurant, lunch room, and soda fountain. The kitchen is located under the restaurant and connected by electric dummy. The bakery occupies two floors, the bread department on the restaurant floor, the pastry department below it. Twenty bakers are employed. The bakeshop has two Durkop ovens and one reel oven. The cake department has two ovens, and there is abundance of cold storage. The bakery department is doing a retail business from $150,000 to $175,000 a year.

The bakery goods are charged from the bakery department to the restaurant counters at wholesale prices. Meats and groceries are also supplied at wholesale. The place is scientifically arranged to connect the manufacturing plants with the selling departments, so that supplies can be had in the minimum of time and without confusion.

The main lunch counter and tables seat 240 persons; the soda fountain luncheonette seats 65; the delicatessen counter 30; and one long counter 75; about 400 seats in all. The goods sold over the lunch counter are confined mainly to breads, pastries, cereals, a few sandwiches, boiled eggs, and a number of side dishes or entrees.

The bill of fare for every day lists the following items, printed on a two-page folder:

READY TO SERVE.

Tea, coffee or cocoa, 5; beef tea, 5.

Glass of milk, 5; glass of milk, half cream, 10; glass of pure cream, 15.

Wheat cakes with syrup, 10.

Dry or buttered toast, 5; milk toast, 10.

Cold ham or corned beef, 10; ham and beans, 15; corned beef and beans, 15; baked beans, pot, 5; corned beef hash, steamed, 10; with poached or fried egg, 15.

Beef stew with vegetables, 15.

Country sausage with mashed potato, 15.

Wheat cakes and sausage, 20.

Cold boiled ham and potato salad, 20.

Roast sirloin of beef, mashed potato, 20.

Hot roast beef sandwich, 10; club sandwich, 25.

Hot rice with butter or cream, 10.

Creamed chipped beef, 15.

Chicken pie, individual, 10.

Spaghetti with bread and butter, 10.

Fridays: Clam chowder, 10; fish cakes with tomato sauce, 15.

SANDWICHES (WHITE OR GRAHAM BREAD).

5 cents: Ham, corned beef, minced ham, cheese, pimento cheese, fried egg, minced chicken, salmon.

10 cents: Imported Swiss cheese, ham and egg, sliced chicken.

DAIRY DISHES (MILK FROM OUR SELECTED DAIRIES).

10 cents: Rice and milk; soda crackers and milk; milk crackers and milk; graham crackers and milk; bread (white or graham) and milk; shredded wheat with milk; rice with cream; oatmeal with cream; flaked cereals with cream.

15 cents: Shredded wheat with cream.

OYSTERS.

Raw, 15; stew, 20; fry, 25; sandwich, 10.

STEAKS, CHOPS, HAM AND EGGS, HASH, ETC.

Corned beef hash, browned in the pan, 15.

Corned beef hash browned, 2 poached eggs, 25.

Liver and bacon, 20; bacon and eggs, 25; bacon, fried or broiled, 20.

Ham and eggs, 25; fried or broiled ham, 20.

Pork chops, 30; two lamb chops, 30.

Hamburger steak, 20.

Small steak, 30; sirloin steak, 45; porterhouse steak, 50; extra porterhouse steak, 75; porterhouse steak for two, $1.00.

Veal cutlets breaded, tomato sauce, 30.

Bread, butter and potatoes included with all meat orders.

Ice cream soda, any flavor, 5; ice cream sundæs, 10.

POSITIVELY FRESH EGGS.

Two boiled, fried, scrambled or poached, 15.

Two scrambled eggs and minced ham, 20.

Two scrambled eggs and chipped beef, 20.

Plain omelet, 15; ham omelet, 20.

Extra butter, 5.

Toast or bread and butter included in the above.

PASTRY AND DESSERT.

Pies in season, 5; crullers, 5; stewed prunes with cream, 10; rice pudding, 5; tapioca cream pudding, 5; apple sauce, 5; baked apple, 5; baked apple with cream, 10; ice cream, 5 and 10; charlotte russe, 5; eclairs, 5.

SPECIAL: ICE CREAM SODA, 5; Banana special, 10; maple nut sundae, 10; maple nut ice cream, 10; cream puff sundae, 10; Tiedtke's special, 10; bitter sweet sundae, 10; pineapple sherbet, 5.

FANCY DRINKS: Malted milk (plain), 10; egg malted milk, 15; plain lemonade, 10; egg lemonade, 15; coco cola, 5; sarsaparilla, 5; root beer, 5; ginger ale, 5; Welch's grape juice, 10; lime-ade, 5; orangeade 5.

Attached to the bill of fare are "specials" cards, one for the ice cream soda and fancy drinks, the other for special lunch room dishes of the day, as itemized herewith; these latter changed from day to day.

SPECIALS TODAY, FEB. 10, 1916.

Menu 25 cents: Braised brisket of veal with dressing; mashed potatoes; cream bread and butter; home-made ice cream and cake; choice of tea, coffee, milk or cocoa.

Menu 20 cents: Cold corned beef with Spanish salad; rye bread and butter; coffee.

Menu 35 cents: Fricassee of chicken with creamed rice; sugar corn; mashed potatoes; graham bread and butter; coffee.

Menu 40 cents: Roast tenderloin of beef with mushroom sauce; spring vegetables; potatoes au gratin; Boston brown bread and butter; choice of tea, coffee, milk or cocoa.

Menu 15 cents: Roast hamburger loaf with mashed potatoes; cream bread and butter.

Puree of tomato soup, 10; beef bouillon, 5.

Oyster sandwich 5;chili con carne, 10; oyster stew, 20; raw, 15; fried, 25.

English beef stew with vegetables, 15.

Grape fruit, 5; potato or salmon salad, 10; chicken pie, 10; baked beans, 5; corn bread, 5; hot mince pie, 5; fresh buttermilk, 5; stewed corn, 5; stewed tomatoes, 5; rice or tapioca pudding, 5.

Restaurant patrons pay by check, passing the cashier. All counter patrons pay on delivery. Small cash registers are conveniently placed on the counters.

Soda is featured on all counters, the soda fountain proper having a large center fountain; the other places having small counter fountains. All counters are used to display cakes, pies, pastries, fruits, etc., and whatever is in season. Also other dishes, such as salads, are lined up in profusion to tempt the appetite of the patrons. All the counters are wide enough to permit this display.

The delicatessen counter sells a variety of cold meats, such as pork, roast beef, chicken, fancy sausage, etc.; plain salads, such as potato salad and pickled beets, etc., also sandwiches and box lunches.

The restaurant lunch counter is largely kept busy during noon hours and supper time; but the other counters, especially the soda fountain luncheonette, are kept busy during slack hours, selling sodas, ice creams, coffee, tea, pastries, and other fountain delicacies. The pastries, especially cream puffs, tarts or eclairs filled with ice cream or whipped cream find a good sale.

The bakery goods are made of the best materials and sold at a moderate price and at a fair profit.

The soda fountain feature seems to draw a certain trade, as there are many people who do not like to enter a large restaurant, and rather prefer going to the soda fountain; especially the ladies. Thus the installing of a small fountain is a well-paying investment for most any lunch counter.

Some of the bakery goods and specialties used in this place:

Dough for Sweet Goods

Set sponge with 1 gallon water, 4 ounces of yeast, 10 pounds bread flour, at 83 to 84 degrees. When ready add for doughing, 2 quarts of milk, 3 ounces salt; cream together 3 pounds of sugar, 3 pounds half butter half lard, 15 eggs, flavor of mace and lemon, and add this with about 12 to 15 pounds of flour to sponge and make a smooth dough. Let this dough come up twice. Work down and use for the various goods, such as coffee cakes, golden rolls, Vienna rolls, cinnamon rolls, yeast raised doughnuts, jelly balls. The same dough may also be used for special butter rolls (see Vienna Coffee Cake dough).

Golden Rolls

Take some of the ready dough, to which some sultana raisins have been added. Roll out in pieces about ¼ inch thick, 12 inches wide; brush over with melted butter; sprinkle with cinnamon sugar to which some ground nutmeats have been added; roll up like jelly roll; cut in thin slices, each piece to weigh about 2¼ ounces. Set on pans a little distance apart (a pan 18x 26x1 should hold 35 pieces). Set in rows, cut side up. Let prove up and wash with egg. Now put some custard (pastry cream) in a bag with a small tube and put a ring of cream on each of the rolls. Bake in good heat of 375 to 400 degrees Fahrenheit. While still warm brush the baked rolls over with a syrup made with 1 pound 10 ounces of sugar and 1 pint of water. This gives additional sweetness and a nice gloss. These rolls sell for 20 cents per dozen; on lunch counter 2 rolls for 5 cents. For convenience the rolls may be made large to sell for 5 cents each at the lunch counter. The custard used is made from 1 quart milk, 4 ounces sugar, 4 whole eggs, 2 ounces cornstarch, mixed and cooked like a pastry cream. This custard is also used for filling cream slices, cream puffs, eclairs and other cream goods.

Crescent Rolls

Roll sweet dough out as for golden rolls. Brush over with melted butter and fold in three. Flatten out and cut in strips about 5 inches long, one inch wide, each strip to weigh about 2¼ ounces or less. Set on pans in crescent shape, making a few incisions on one side with knife, forming scallops. Let prove, wash with egg and bake. Frost with vanilla frosting.

Snails

Cut strips of same size and weight. Twist each piece into a string and form in snails on pans; prove, egg wash and bake. Frost with vanilla frosting.

Vienna Rolls

Use from same dough. Divide in 2¼ ounce pieces, round up, then mold in long rolls with pointed ends; set on pans far enough apart so they do not touch in baking. When partly proved give two or three slanting cuts; give some more proof, egg wash and bake. The same rolls may be left plain without cutting. Wash and sprinkle with poppyseed and bake.

Raised Doughnuts

Roll dough out ¼ inch thick; cut with doughnut cutter in pieces to weigh not more than 2 ounces each; set on wire screens to prove, and when sufficiently proved fry in hot lard.

Jelly Balls (Bismarks or Jelly Doughnuts)

Divide dough in two-ounce pieces; round up and flatten lightly; set on screens. When proved fry same as the doughnuts. When cool fill with soft jelly. The raised doughnuts and jelly balls may be proved on cloths set in boxes or on boards; but wire grates are used in this bakery. The grates are made with handles to fit the fryer. This does away with handling the goods twice. As the wire grate is set in the hot grease the doughnuts rise to the top of the grease and are turned over when browned on one side. When done they are lifted out with the wire grate, set aside to drain and cool. This process is used also for other fried cakes.

Filler Devices for Jelly Balls, Etc.

For the filling of jelly balls, cream puffs, eclairs, etc., a cake filler is used. This filler is built on the pump system, made of heavy iron; also lower priced ones are made from tin electroplated. It may be used for filling jelly or custard. The iron filler sells for $5.00; the other for $2.50. These fillers are very practical to use, saving time and labor.

Swedish Rolls (Specialty)

Take ½ gallon milk, ½ gallon water, 1½ pounds sugar, 1½ pounds lard, 10 eggs, 1 oz. salt, 1 pound of compressed yeast, 14 pounds bread flour (if a very strong flour, use ⅓ of winter wheat flour). Make this into a cool straight dough of 70 to 75 degrees. Let dough rest for 20 minutes. Divide dough in two pieces. Roll out into a long square, ½ inch thick. Spread 2 pounds of butter of the same consistency as the dough over each piece, folding in three as for puff paste (using 4 pounds butter per gallon, altogether). Roll out dough again and fold in three (3 times 3 altogether). Roll out again and sprinkle with cinnamon sugar mixed with a few ground nuts. Fold in three and roll out into a sheet ⅓ inch thick; cut in squares of about 3 inches; fold corners to the center, pinching center down well. Set on pans, 30 on pan 18x26x1. Wash with good egg wash (half milk, half yolks). Put a dot of custard in center of each, using same custard as given for golden rolls. Let prove up and bake in 375 to 400 degrees Fahr. When baked put a dot of vanilla icing on top of custard in center. This mixture should be made up in not too warm a shop. In warm weather set pieces of dough in refrigerator or other cool place while working up the rest of dough. On account of the large amount of yeast used, the dough rises quickly. Very small batches have to be given more time between rolling. The amount given produces 30 dozen rolls, which sell at from 18 to 20 cents per dozen at bakery counter and 2 for 5 cents at lunch counter. A very good seller. From 8 to 12 gallons of this mixture is used a day—240 to 360 dozen.

Fried Cakes and Twisted Crullers

1 lb. 2 ozs. powdered sugar, 4 ozs. butter, 4 eggs, 4 lbs. pastry flour (soft flour), 1 oz. cream of tartar, ½ oz. soda, 1 quart of milk, flavor of mace or vanilla. These are mixed like cakes, but the mixture must not be worked after adding the flour, to prevent toughening. Roll out on flour dusted table to about ½ inch thick, cut with 2¾ inch cutter for fried cake. Two fried cakes should weight about 2¼ ozs.

The twisted crullers are made from the trimmings of this dough. The dough is rolled in strips and cut in pieces to weigh 1½ oz. each. These are rolled out, doubled and twisted rope fashion. Both cakes are set on wire grates, as used for doughnuts, fried in hot lard in 370 to 375 degrees Fahr. The cakes should be perfectly cool before sugaring. A mixture of 2 ozs. of cornstarch with 5 lbs. of icing sugar is used for sugaring fried cakes and crullers.

Scones and Tea Biscuits

15 lbs. cake flour, 30 ozs. sugar, 30 ozs. lard, 3 ozs. salt, 10 ozs. cream of tartar, 5 ozs. soda, 2½ lbs. sultana raisins, 1 gallon milk. Sift cream of tartar in flour, dissolve salt in milk with the sugar. Rub lard into the flour; add raisins and mix into a very firm dough, mixing it well. Scale pieces 10 ozs. each; round up; roll out about three-fifths of an inch thick; cut in four pieces. Set on pans ¼ inch apart, wash top only carefully with good egg wash; let stand on the pans for a few minutes. Bake in about 400 degrees Fahr.

Tea Biscuits

10 lbs. cake flour, 1¼ lbs. lard, 2 ozs. salt, 4 ozs. sugar, 2 ozs. soda, 4 ozs. cream of tartar, 3 quarts milk. Mix same as for scones; work mixture well. Roll ¾ inches thick; cut with 2½ inch cutter; set close together, let rest for a few minutes before baking; wash with good egg wash. Bake in 375 to 400 degrees Fahr.

I may say we have found that a cream of tartar substitute (we use Monarch cream) works better in these mixtures than cream of tartar.

Cream Puffs and Eclairs

Take 1 quart of water, 1 lb. of lard, 1¼ lbs. bread flour, 20 to 24 eggs, a little milk, ¼ oz. finely powdered ammonia. Boil water and lard, let come to a good boil and stir in the sifted flour. Mix to a smooth paste. Put in bowl and work in the eggs a few at a time, beating mixture well. Add sufficient milk to obtain proper consistency. For puffs, add the powdered ammonia; for eclairs leave it out. Try to get the puffs in the oven while the mixture is warm. Bake on light greased and dusted pans, in from 380 to 400 degrees Fahr. Eclairs are dressed on pans in 4 inch fingers, using a large ¾ inch tube. This mixture produces about 8 dozen large puffs and about the same amount of eclairs. Eclairs sell 3 for 5 cents at bakery counter; 5 cents each at lunch counter. Puffs slightly larger are made filled with custard. A smaller puff is used for whipped cream filling; these sell for 5 cents each at lunch counter.

Puff Pastry Goods

The making of puff paste is described on pages 25 and 26. These goods, especially the cream slices, or Napoleons, sell well. The different kinds of filled tarts are in good demand. Single or double tart cases are kept on hand and these are finished in many ways. A very plain and popular tart is the cream or custard tart. The baked tart case is dipped in diluted jelly or in a syrup; the jellied side and rim are sprinkled with short shredded cocoanut; the center is filled with pastry cream and finished with a dot of marshmallow, whipped cream or meringue and a piece of candied cherry. A large variety of fillings can be made from canned fruit, such as pie peaches, cherries, etc., boiling the fruit down with sugar. A little gelatine may be added for giving body to these fillings.

Combination fillings of custard and fruits are also good sellers and the tarts may be finished with a border of meringue, or a lattice center, and in many other ways. See tarts pages 31 and 32.

Cream Slices—Pastry Cuts

These are described on page 42. The paste is rolled out to ⅛ inch thickness in sheets the size of the baking tins. Let stand in a cold place for several hours to prevent drawing up in baking. Each pan is marked into three strips, without cutting through the paste, docked with a fork and baked in about 320 degrees, slowly, to bake very crisp. Two strips are put together, the top strip bottom side up, then slightly frosted with vanilla frosting. After trimming sides and ends, slices are cut 2½x5 inches. The plain frosted cuts sell for 5 cents each. The same slice finished on top with whipped cream (which is put on in two fancy strips with a star in center, with bag and star tube and topped off with half a candied cherry) sells for 10 cents on lunch counter.

Turnovers and Cream Rolls are also good sellers. These also sell for 5 cents each. (See Index.)

Whipped Cream for Filling and Decorating

A good whipping cream should contain from 35 to 40 per cent butterfat. There are some preparations in use, gum powders and solutions, by means of which a poorer grade of cream may be used; but it pays to use the best cream possible. One gallon of whipped cream fills about 8 dozen of cream puffs, or charlotte russes, which are sold at 5 cents each. One gallon whipping cream costs $1.50. One pound sugar 6 cents; flavoring 2 cents; puffs or charlotte russe cases ¾ cent each. This leaves a fair profit.

For each quart of cream use four ounces of powdered sugar. Beat cream in a cold place, and when firm mix in the flavor and powdered sugar. In some places a soft marshmallow is added to beaten-up whipped cream. The marshmallow should be added when it is cooled, but before it sets, otherwise it does not mix readily with the cream. On occasions when I ran short of whipping cream I have added a meringue stiffened with gelatine or with an ice cream powder, which works fairly well in an emergency. This may be done as follows: Dissolve ½ oz., of gelatine (which has been soaked in cold water for some time), press out the surplus water and have ready for use. Beat up one quart of whipped cream, as usual, and sweeten. Beat up one pint of fresh egg whites, gradually beating in four ounces of sugar; then add the dissolved gelatine, beating constantly; then mix in flavor and from four to eight ounces more sugar, and bring whipped cream and meringue together, mixing lightly but fully without overmixing, which would make the compound lose its lightness. This mixture sets lightly when it stands and is best used when fresh made. When filling puffs with whipped cream use no bag or machine; it is best to use a spoon to keep mixture light.

Charlotte Russe

Paper cases are lined with lady fingers cut in halves. One other piece goes in the bottom of the case, cut to fit. The fingers are made about 3 inches long. Six halves are set around the sides of the case. The prepared whipped cream is filled in a pastry bag with a large star tube and the lined case is filled and finished on top with ring and star drawn to a point. Half a candied cherry is placed on top for decoration. Charlotte russe sell for 5 cents each.

Lady fingers are made from a formula using 3 lbs. powdered sugar, 3 lbs. flour, 1 quart egg whites, ¾ quart yolks, vanilla flavor. This produces 36 dozen single large fingers.

Apple Cakes and Other Fruit Cake

Pans are lined with sweet dough rolled out to about three-eighths inch thick, covered with sliced canned or fresh fruit in season, sprinkled with cinnamon, sugar or streusel. The cakes are best baked if covered with a buttered paper to keep the fruit moist. When baked, more sugar is sifted over. For lunch counter, a cake baked in 8-inch square pan is cut into 4 pieces, each piece selling for 5 cents.

Cheese Cakes

Line 8-inch square pan with 6 ozs. of sweet dough. Take 5 lbs. of cottage cheese, ½ lb. melted butter, 1 lb. sugar, 10 eggs separated, ¼ oz. salt, ½ lb. cornstarch, flavor of mace. Cream sugar, butter and egg yolks, add the whites beaten firm, mix with the strained cheese, add flour or starch and sufficient milk, according to dryness of cheese; fill pans rather full and bake in 375 degrees Fahr. Cut in 4 pieces. Sell for 10 cents each on lunch counter.

Quite a variety of other bakery goods not mentioned are good sellers at the lunch counters, such as chocolate roll, jelly roll, layer cakes (cut into portions), also the various small cupcakes and cookies, etc. The soda fountain sells cream puffs or eclairs filled with ice cream. Slices of cake are made into special dishes at the fountains; also some of the cookies are used for this purpose. Here are some examples in use:

Cream Puffs

The cream puff shell is cut into two so the top will form the cover.

For Chantilly Cream Puff

Fill with a cone of vanilla ice cream. Put some crushed strawberry or raspberry, preserve, or sweetened fresh fruit on top, put on the lid, cover with whipped cream.

For Chocolate Puff

Fill with vanilla cream, put on cover, pour over some chocolate syrup, top off with spoonful of whipped cream with cherry in center.

Cocoanut Cream Puff

Fill with plain ice cream, cover with whipped cream or marshmallow dressing and sprinkle thickly with cocoanut.

Strawberry Cream Puffs

Fill with whipped cream or ice cream; set in a ring of whipped cream; place strawberries around and cover center with cream, with berry in center.

Vanilla or Chocolate Eclair

Cut the eclair in two even halves, so the top lifts off nicely. Cut a slice of brick ice cream of length and width of shell, or place small spoonsful of other ice cream in shell, and cover. Pour over this a chocolate or vanilla cream dressing and top off with whipped cream and red cherry.

Fruit Tart Chantilly

Plain tart shells which are kept on hand are filled with a little fruit in the bottom and filled with ice cream, topped off with whipped cream.

Cake Sundaes

Slices of different cakes are placed on a platter, angel cake, nut cakes, devil's cake, spice cups cut in halves, a small cone of ice cream, are placed on one side; a cone of fruit ice on the other side; a spoon of whipped cream is placed in center; this is covered with a syrup or left plain. The ice creams may be varied with different cakes, given appropriate names, such as Angel Cake Sundæ, Devil's Cake Sundæ, etc., These suggestions are limitless and many novelties may be invented, using wafers, ice cream cones, fancy macaroons for sundæs and other soda fountain dainties which sell from 10 to 20 cents each.

During the cold months the soda fountains sell many good hot drinks, and the business done on the lunch counters in sodas, hot or cold, have demonstrated that it pays to have such features added to lunch rooms, because they mean a good profit. Use the best supplies, the best quality; and quality means success.

SODA FOUNTAIN RECIPES

A number of these recipes are found on pages 10, 35, 53, 72, 73; but lately quite a number of fancy ices, as parfaits, mousses, biscuits, glacés, souffles, etc., have been introduced at the soda fountain. In the regular procedure these ices were frozen in cases or in forms, which made more or less trouble. But at the fountains they are made up from ices or ice cream ready at hand. Fruit syrups or crushed fruits are mixed with the ice cream and whipped cream. The parfaits are usually served in high stem glasses or small narrow glasses. Here are some formulæ which are used at the fountain:

Nut Parfait

Put a spoonful vanilla ice cream in large mixing glass; mix this with one spoonful of whipped cream and a small spoonful of chopped pecans, walnuts, or pistachios. Fill this mixture into the stem glass, nearly full. On top of this place a spoonful of whipped cream and decorate with a maraschino cherry, or with berries, strawberry or raspberry, in season. The cherry decoration is most popular. This produces pecan, walnut or pistachio parfaits.

Fruit Parfaits

Use strawberry or other fruit ice or ice cream if in season or at hand; otherwise mix crushed fruit or syrup with plain ice creams; add whipped cream; top off with whipped cream and whole berries, or use cherries in place of berries. This forms one other variety of parfaits.

Chocolate, Coffee and Mixed Parfaits

Use coffee ice cream or chocolate ice cream when at hand; or use coffee extract, or chocolate syrup. Mix these with plain ice cream, then add whipped cream; mix again, fill in high glass and top off with a cherry. Crushed nuts or browned chopped almonds are a very nice addition to chocolate or coffee parfaits.

The parfait mixtures are also served in the empty cream puff shells, filling the puff with the mixture, setting it in a bed of whipped cream, topping it off with some cream and a cherry. This is known as the Sherry, or as Delmonico Puff or Parfait.

The Blackstone Sundae

Put a cone of vanilla ice cream in a flat champagne glass. Place half a preserved peach on top. Line the glass with Nabisco wafers. Pour some chocolate syrup over the fruit and cover with whipped cream. Sprinkle with chopped nut meats and decorate with a slice of candied pineapple.

Ambrosia Sundae

Place a slice of white cake or angel cake in bottom, add a spoonful of vanilla ice cream, cover with crushed pineapple and orange dressing and top off with whipped cream. Sprinkle with some shredded cocoanut.

Angel Sundae

Lay a slice of brick ice cream between two slices of angel cake; cover with whipped cream dressing and decorate with a cherry.

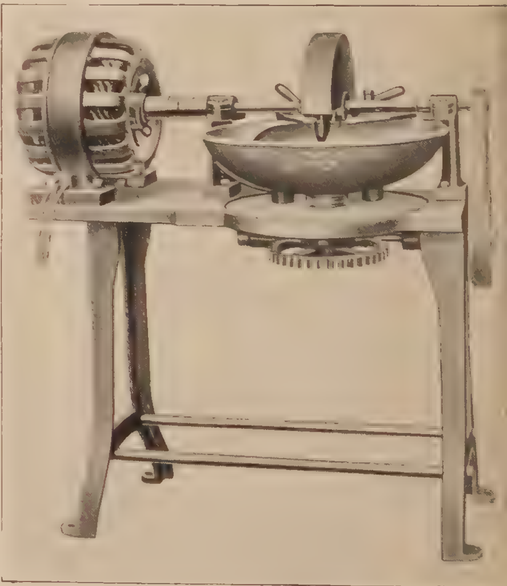
Fancy Charlottes with Ice Cream

Place a small spoon of ice cream in bottom of punch glass; line sides with Nabisco wafers or lady fingers cut in halves. Fill the center of the cup with whipped cream mixed with crushed strawberries or other fresh or preserved fruits, or mix with crushed nut meats. Decorate top with cherries or berries. This makes strawberry or raspberry or nut charlotte russe which sells for 15 cents each.

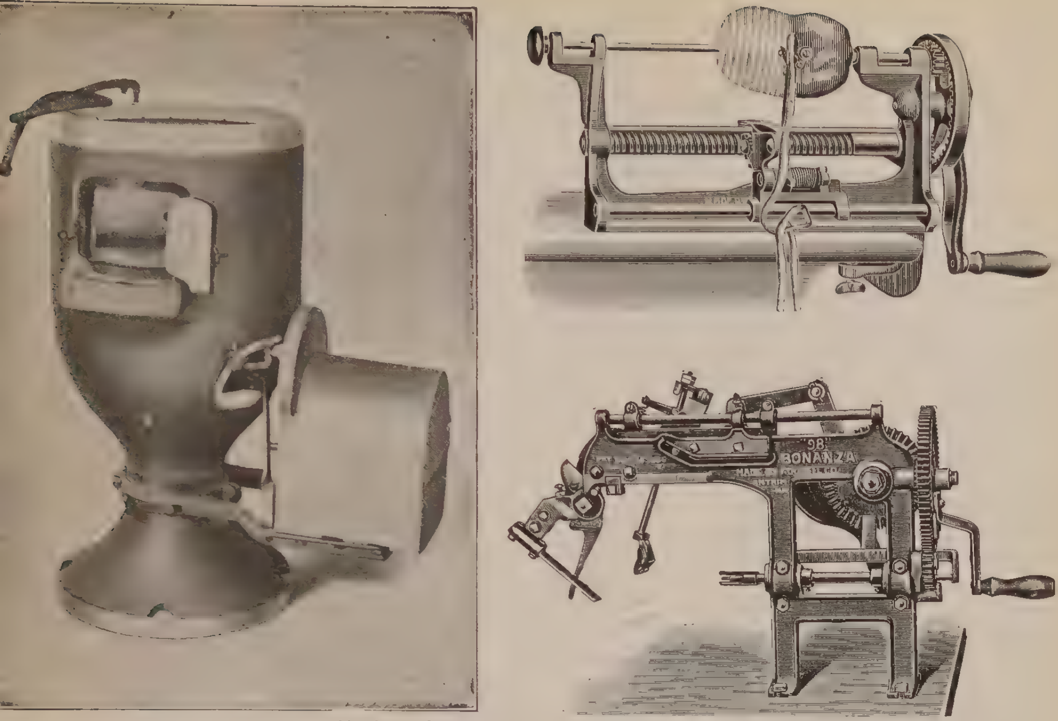
Frozen Strawberry Shortcake

Place a piece of sponge cake in bottom of saucer or platter, add a cone of strawberry or vanilla ice cream; set a few berries around ice cream. Cover with cream dressing mixed with a few chopped nuts.

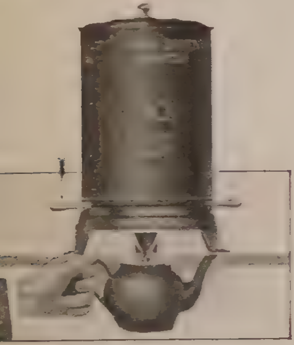
All these are very popular dishes for the soda fountain and luncheonette.



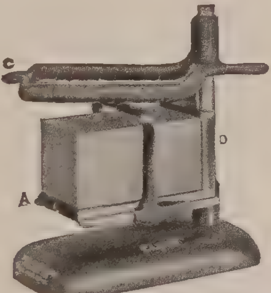
Power chopper for meats and vegetables



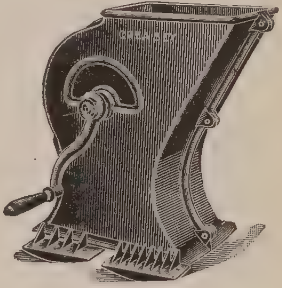
Fruit and vegetable paring machines



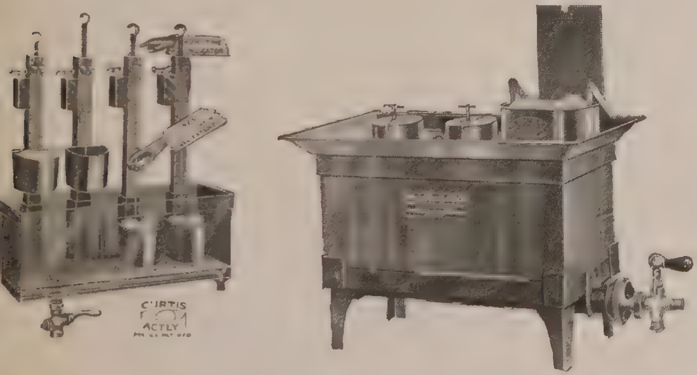
A "portion" tea measurer



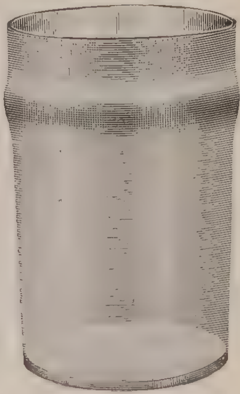
A popular butter cutter



For crushing ice



Types of automatic egg boilers



"NONIK" glass

The Hotel Monthly Handbook

Also other technical books, forming a selected library of the standard works of reference for the hotel and catering trades

I receive so many letters of inquiry regarding culinary and other books of instructive value for hotel and catering trades that I have prepared this catalog for the purpose of answering in concise manner a large number of these requests for information. The books herein described are the ones that have secured recognition from fitness and service they have rendered to those who have consulted their pages. Taken as a whole, the list of books herewith described forms a fairly complete hotel reference library.

A Selection of Dishes and the Chef's Reminder: The book that has met with the largest sale and is in most demand from managers, stewards and cooks is "A Selection of Dishes and the Chef's Reminder," by Chas. Fellows. This book is in vest pocket form, the leaf 3½ by 6½ inches, 220 pages, and is the most complete and serviceable pocket reference book to culinary matters that has ever been published. It is not a cook book, in the general sense of the word, but is full of ideas and suggestions regarding bill-of-fare dishes. Chapters are devoted to entrees of all kinds, salads, soups, consommes, fish and their sauces, sauces in general, garnishes, fancy potatoes, miscellaneous recipes, hints to cooks and stewards, suggestions for breakfast, lunch and supper dishes, chafing dish cookery, menus, and a pronouncing glossary of culinary terms. Hundreds of the dishes listed are given with their bill-of-fare names only, as the cooks understand the basic work in preparing the dishes, and the sauces and garnishes are treated separately, with information as to their component parts. Thousands of men who possess a copy of this book say it is their greatest help. The book is printed on bond paper and bound in flexible leather cover. Price. $1.

The Culinary Handbook, by Chas Fellows, is an elaboration of his "Selection of Dishes and Chef's Reminder," and presents in concise form information regarding the preparation and service of nearly 4,000 different bill-of-fare dishes; also gives much information of encyclopedic nature regarding foods of all kinds. Quick reference to every dish described is facilitated with an index of 39 columns arranged in alphabetical order, and cross indexed, so that no matter what one is looking for, all he has to do is to find the initial letter and under it, in alphabetical order, for second, third and fourth letters, etc., the article wanted, with page on which it is found. Referring, for instance, to a sauce of any particular kind: Find the word Sauce in the index, and under it will be found in alphabetical order 149 different sauces; and under Salads, 71 different kinds, exclusive of the variations in making. Under head of Sausage there are 45 different kinds described, with directions for making as well as cooking and serving. In fact, the sausage information in this book is more complete than in any other published. The book contains 190 pages, the leaf 6 by 9 inches, the paper a strong white bond, bound in stout leather cover. Price $2

Fellows' Menu Maker is the only book devoted to this branch of the catering business, and is the last of the successful ready reference books compiled by Chas. Fellows, author of "A Selection of Dishes and the Chef's Reminder," and "The Culinary Handbook." In this book Mr. Fellows has compiled in concise form thousands of suggestions for daily changes on the bills-of-fare, both American and European plan, for breakfast, luncheon and dinner cards, and so arranged as to give popular changes from day to day to give acceptable variety. These changes include soups, fish, boildes, entrees, roasts, and specials. In their presentation he starts with typical bills-of-fare, and the changes are such as might be made in these bills from day to day. Also he has presented a chapter entitled "Suggestions for Specials for the Day," in which the dishes are priced, and underlined with brief information regarding their composition. Also, he submits several sample menus for business lunches,
banquets, and small party dinners, and one very servicea
feature of the book is a list of the most popular dishes,
soups, fish, boiled meats, roasts and entrees. The book
supplemented with 110 pages of sample menus and bi
of-fare, several of them photographic reproductions, a
representing the cards of hotels and restaurants of both fi
and second class, lunch rooms, transportation cateri
menus, club menus, wine list, caterer's list, and seve
illustrations of glass, china and silverwares and banqu
scenes. The book is thoroughly indexed. It is printed
a fine quality of paper, the page 6 by 9 inches, and the co
of gold cloth. Price $2.

The Lunch Room, by Paul Richards, is the newest
the culinary books and bids fair to become one of the m
popular ever produced. In writing this book Mr. Richa
covered all branches of the business. In its pages can
found lunch room plans; illustrations of equipment; chapt
on management, salesmanship and bookkeeping; suggestio
for bills-of-fare; reproduction of articles from techni
journals relating to lunch room, and about 2,000 reci
for lunch room dishes. It is a complete guide to maki
and marketing lunch room foods and beverages. The bo
is of particular value, not alone to those who operate lu
rooms, but to hotelkeepers who may consider the adv
ability of putting in a lunch room in connection with th
business; a departure that has become very general si
so many country hotels are changing to modified Americ
or European plan, the lunch room being the stepping st
to the change. The book is printed on fine quality of pa
and strongly bound. Price $2.

Paul Richards' Pastry Book is the title in brief of "P
Richards' Book of Breads, Cakes, Pastries, Ices and Swe
meats, Especially Adapted for Hotel and Catering P
poses." The author is known as one of the most skill
all around bakers, pastry cooks and confectioners in Ameri
and has demonstrated the quality of his work in lead
hotels, both east and west. In writing this book he t
particular pains to have the recipes reliable and wor
in such simple fashion that all who read them may read
understand and work from them. The book is in se
parts. Part I is devoted to fruit jellies and preserv
jams, jellies, compotes and syrups; preserved crushed fr
for sherbets and ices; preserving pie fruits; sugar boil
degrees; colors. Part II, pastry and pie making, pastes
fillings; pastry creams, patty cases, tarts and tartle
icings; Part III, cake baking; Part IV, puddings and sau
Part V, ice creams, ices, punches, etc.; Part VI, brea
rolls, buns, etc.; Part VII, candy making and miscellane
recipes; bread economies in hotel; caterer's price list. T
recipes are readily found with the aid of 36 columns of in
and cross index in the back of the book, this index form
in itself a complete directory, so to speak, of breads, pas
ices and sugar foods. The book is printed on Scotch li
ledger paper, the page 6 by 9 inches, 168 pages, hand se
strongly bound in buff leather. Price, $2.

"Pastry for the Restaurant," by Paul Richa
A collection of recipes compiled especially for hotels of
European plan, in particular, portion pieces to sell f
price. French pastry is featured. The book gives p
tically every pastry and dessert dish that can consiste
be placed on an á la carte bill of fare; includes breads, r
cakes, pies, puddings, jams, ices and specialties. The b
is indexed and cross indexed, affording ready refere
It is in vest pocket form, printed on bond paper, boun
flexible leather, price $1.00.

The Book of Sauces, by C. Herman Senn, author of P
tical Gastronomy and the Twentieth Century Coo
Book. Mr. Senn has compiled something like five hun
recipes for sauces of all kinds, meat, poultry, game,
vegetable and fruits, and put into one volume more infor
tion regarding sauces and how to make and use them t

has ever before been printed within the covers of a single book. Mr. Senn is a world-famous culinary author, and this book of sauces, the latest of his productions, will serve to standardize sauce making the world over. The book is put up in compact form for carrying in the pocket. It is 128 pages, indexed and cross indexed so as to be most useful for ready reference. It is printed on bond paper, bound in flexible leather. Price $1.

The Vest Pocket Pastry Book, by John E. Meister, easily leads all other pastry books in number of copies printed and sold. This little book, measuring only 3 by 6½ inches, and weighing only 3 ounces, contains 500 recipes, including 57 for hot puddings, pudding sauces, etc.; 77 for cold puddings, side dishes, jellies, etc.; 90 for ice creams, water ices, punches, etc.; 68 for pastes, patties, pies, tarts, etc.; 77 for cake; 17 for icings, colorings, sugars, etc.; 60 for bread, rolls, yeast raised cakes, griddle cakes, etc.; as well as 55 miscellaneous recipes. Mr. Meister wrote this book at the request of the editor of the Hotel Monthly, who had heard his work highly complimented by his employers, who said they believed him to have no superior as a first-class workman. The recipes, while given in few words, yet are easily understandable, and have helped thousands of bakers to improve their work. The book is cleverly indexed so that any recipe can be found in a few seconds. This book is printed on bond paper; bound in flexible leather. Price $1.

The Vest Pocket Vegetable Book, by Chas. G. Moore, has done more to popularize the cooking and serving of vegetables in hotels and restaurants than any other book ever published. It was written with this idea. The author took particular pains to make this little volume a classic and his masterpiece, and he succeeded remarkably well. Into 120 pages he has condensed more information regarding the history, cultivation, nutritive qualities, and approved forms of cooking and serving vegetables than can be found in any other book, no matter how large; and it has been demonstrated to be a book without mistakes. Recipes for soups, sauces, garnishings and salads supplement the general recipes. There are 78 ways of preparing potatoes, 19 of mushrooms, 19 of onions, 15 of cabbage, etc., 27 of beans, 15 of rice, 25 of tomatoes, and others in number in proportion to their importance. The vegetables are given with their English names and the French and German translations. The recipes are indexed with 15 columns, alphabetically arranged. The book is printed on bond paper, the leaf 3 by 6½ inches, and strongly bound in flexible leather. Price $1.

The Fish and Oyster Book, by Leon Kientz, for many years chef of Rector's (the noted sea foods restaurant in Chicago), is a handy vest pocket volume, the leaf measuring 3 by 6½ inches. In this book Mr. Kientz tells in concise manner how to cook practically every kind of fish that is brought to the American market; and not only explains the method of cooking, but also the making of the sauces and the manner of service. Every recipe is given with its bill-of-fare name in English and its translation into the French. The recipes include also such dishes as frogs' legs, all kinds of shell fish, snails, terrapin, and the fish forcemeats. Also there is an appendix with specimen fish and oyster house luncheon and dinner menus, with and without wines. The book is 150 pages, indexed, printed on bond paper, bound in flexible leather. Price $1.

Vachon's Economical Soups and Entrees, by Joseph Vachon, was written in response to a demand for a book that would tell how to prepare savory dishes from inexpensive materials at small cost; and, in particular, how to use up leftovers; by which is meant good cooked foods not served at a previous meal, and which have not in any way lost their marketable value in the sense of deterioration of quality, but which can be served in hotel or restaurant in the same appetizing manner that leftovers are served in well-to-do families. Mr. Vachon was selected to write this book because of his reputation as an economical chef. He was for many years employed as chef in the Transit House in the Union Stock Yards, a house widely known for its good table, and the hearty, wholesome foods served there on the American plan with meals at 50 cents. In this book he has given recipes in particular for meat entrees of the savory order, stews, pies and croquettes, hash, salads, and fried meats. The soups include creams, broths, bouillons, chowders, purees, pepper-pots, and the like. It is two books in one, separately indexed, printed on bond paper, the leaf is 3 by 7 inches, bound in flexible leather. Price $1.

Tellman's Practical Hotel Steward (second edition, revised and enlarged, and adapted for American and European plan): The duties of the modern hotel steward are concisely set forth in "The Practical Hotel Steward," by John Tellman, for many years of the Planters' and Jefferson Hotels in St. Louis. Mr. Tellman is a thoroughly practical man, known as a good organizer, an executive, a master of his calling. He is a man more of action than of words; a logical thinker, with the ability to express himself clearly. The short, pithy sentences in his book and the large amount of information boiled down into small space has made it of particular value, not alone for stewards, but managers. The book contains lists for kitchen equipment for different sized houses, market lists, chapters on managing the help buying, the care of meats, bills-of-fare, banquets, carving and party catering; also an exhaustive chapter on "wines of the world" and a chapter on wine room bookkeeping. In his preface Mr. Tellmann writes: "This book is written from the standpoint of one who has had years of practical experience, and reflects what, in his judgment, are the best methods for a steward to follow. The author does not claim to be infallible, or that his methods are better than those of many others; but he believes them to contain the elements of success." The new edition contains articles on accounting that are of special value. Price $2.00.

Tellman's Pocket Prices Reference Book, ruled to show the brand, minimum and maximum price, size packages and quantity purchased of about a thousand articles the steward usually buys, including foods, beverages, and equipment; these all indexed. It also contains tables to show house count, per capita, and average cost of the various articles for comparative use. Book is pocket size, printed on bond paper, bound in leather. Price $1.00.

Clifford M. Lewis' "American Plan Check System" is the only book of its kind, and is destined to serve a very useful purpose in stopping waste and increasing profits. The system has demonstrated its effectiveness in hotels conducted by Mr. Lewis during the last seven years. It has brought about a great saving, both in store room issues and dining room service, and provided not only a check between dining room and kitchen, but also between front office and dining room. The book is illustrated with 20 full page illustrations, including forms of checks for different requirements, waiters' record sheets, bills of fare with illustrations of tally of orders and totals of each dish served, and rulings for extra, cash, and complimentary meal tickets and for service checks. The text matter explains very thoroughly the workings of the system. Price $1.00.

Applegreen's Bar Book, by John Applegreen, formerly of Kinsley's, Chicago, and Holland House, New York, is a standard work on high class mixed drinks. The recipes occupy 56 pages of the book, and include 53 cocktails, 15 sours, 21 punches, 24 fizzes, 11 rickeys, 4 Collinses, 10 toddies, 6 coolers, 39 hot drinks, 14 highballs, 19 party drinks, 11 juleps and smashes, 14 temperance drinks, 6 daisies, 7 frappes, and 50 miscellaneous drinks, including appetizers, bracers, headache mixtures, flips, invigorators, brain dusters, and the like. The book is useful for the hotel, club, or home, and illustrated with suggestions for buffet glassware. It is indexed, printed on linen paper, bound in flexible leather. Price $1.00.

Drinks, by Jacques Straub, wine steward of The Blackstone, Chicago, is the latest in hand books for the buffet. It contains 700 recipes for alcoholic and non-alcoholic beverages, including 400 cocktails. The author has prefaced the recipes with a chapter on "The Therapeutic Values of Wines"; also illustrates appropriate glassware. The book is adapted for the hotel, club, home and wherever wholesome mixed drinks are served. It is 96 pages, printed on bond paper, bound in flexible leather. Price $1.00.

The American Waiter, by John B. Goins, is the only published book that treats intelligently of the waiter's work from bus boy to head waiter, for both hotel and restaurant requirements. The author has just completed Part 2 of this book, the new part devoted largely to European plan service, and, combined with Part 1, which is devoted largely to American plan service, has rounded out a manual which is very valuable to those who would give table service of the kind suited for the average hotel. Interspersed in the book are chapters on the care of table wares, salad making, table setting, carving, dishing up, handling of sea foods, building of banquet tables, and many other useful items of information. The book, profusely illustrated, is vest pocket size, printed on bond paper, bound in flexible leather. Price $1.00.

The Frank E. Miller Monthly Wages Table Book for 28, 30, and 31-day months is in form of three wax engraved sheets bound into a leather cover. The tables are from $10 to $100 a month. Price, on bond paper, 75 cents; on linen $1.00.

Preston's Calculator is the old standard, based on ¼ days at so much per day, or week, or month of thirty days, or fraction thereof. The tables range upward from 50 cents to $10 per day; from $2.50 to $50 per week; and from $5 to $150 per month. Price 50 cents.

The Rankin Calculating Tables, 10 cents.

Clarenbach System of Hotel Accounting.
The Pattison Loose Leaf and Card System for Hotel Front Office Bookkeeping.

The only published and copyrighted books on hotel accounting are those by Ernst Clarenbach and Wm. C. Pattison.

Mr. Clarenbach's book is intended mainly for the country hotel of American plan, and is a rounded system of bookkeeping for this kind of hotel, taking in the front office accounting, the steward's books and private office and inventory books, together with requisition forms, and a system of accounting for the bar and wine room and the cigar reserve stock and cigar stand. Mr. Clarenbach's system is also adaptable for hotels of European plan by slight changes easily made.

Mr. Pattison's book deals almost entirely with the front office accounting, and in particular for hotels of European plan of any size, and is virtually an exposition of the concise and thoroughly practical system installed by him in the Fort Pitt Hotel, of Pittsburgh, of which he is assistant manager. Mr. Pattison, in addition to taking care of the transient accounts from the cashier to the private office, systematizes the work of the room clerk, the cashier, the mail clerk, package clerk, and auditor, and in this he has produced a reliable and satisfactory system that works to a charm. Both books contain information that many a hotel man would pay hundreds of dollars to possess, if he knew the methods there explained could be adapted to advantage to his particular hotel. Bookkeeping is but little understood by the average hotelkeeper, and these books have already done a great missionary work in promoting systems of accounting and for keeping track of things. The Clarenbach book sells for $3.00 and the Pattison book is also $3.00.

Hospitality, by John McGovern. A series of chapters presenting in entertaining fashion the history of hospitality from the earliest records to the present time. Price $1.00.

The Whitehead Cook Books.

The cook books that have done more toward improving the cooking in country hotels throughout America in the last thirty years than all others together are those written by Jessup Whitehead. They were first published in serial form in the columns of the Daily National Hotel Reporter of Chicago. Mr. Whitehead was a remarkable man. In addition to being an all-round cook he was a well read man, and could express himself in clear, simple English better than the average college graduate. He traveled far and wide, and got his cooking experience under every possible condition to fit him for the writing of cook books. He worked in hotels great and small, first-class and second-class, on steamships, in logging camps, in summer hotels, for hunting and fishing parties, and for explorers; and he learned all the tricks of cooking with and without the customary utensils; and he gained an experience so large and varied, especially in the line of making the best of what was to hand, that his name has been authority in the culinary world ever since he began to write his books. He made it a rule not to print any recipe unless he had first tried it and proved its reliability. When he had so proved a recipe for any subject that recipe was filed away to go into his book, and it got there; and the recipe in the book is so plain as to detail that one who is not a cook can work from it and produce a satisfactory dish.

Whitehead's American Pastry Cook: Mr. Whitehead was trained as a pastry cook and baker in his younger days, and his first book was "The American Pastry Cook." The quantities of the recipes are calculated on the aver
orders of about fifty persons choosing from a bill-of-f
This book also contains chapters on salads and cold m
dishes. In his introduction to the book Mr. Whitehead sa
"In many of the more important matters, such as puff pa
bread and rolls, cakes, ices, creams, and pie mixtures,
in cold meat dishes, corned beef management and sala
the standard of one pound or quart used will be found
make the recipes equally useful for private families, and
trouble of dividing the larger quantities in other cases
probably be fully repaid by the simple conciseness of
directions, the absence of all technical jargon, and the
fessional knowledge of the art of cookery imparted in ev
page. The book is unique also in having all the arti
directed to be made graded in regard to cost, to meet
requirements both of those who do cooking for pleasure
those who are concerned in cooking for profit." Price

Whitehead's Hotel Meat Cooking: His next book
"Hotel Meat Cooking," comprising hotel and restaur
fish and oyster cooking; how to cut meats; and soups, ent
and bills-of-fare. Several thousand copies of this b
have been printed and sold, and thousands of hotelkee
and caterers acknowledge a great measure of their suc
due to the influence of this book, which teaches the car
handling of foods, the economical use of foods, the neces
of cleanliness in all departments of the kitchen, and prese
many suggestions for bill-of-fare dishes that can be m
from leftovers and served at a profit; also suggestions
using up all parts of the carcass that are good for food.
book is interspersed with anecdotes and snappy li
editorials scintillating with wit and wisdom. Price $

Whitehead's The Steward's Handbook: Mr. Wh
head's third book was written for stewards and called "
Steward's Handbook." For many years it was the o
book in print that instructed in the steward's duties
outlined the management of the back part of the house;
today there is no other book that occupies the peculiar f
that this one does. Several pages are devoted to illustrati
of requisition blanks, market sheets, storeroom issue bo
storeroom stock book, and sample menus and bills-of-f
It tells of the head waiter's duties, of club and party cateri
and of catering extraordinary. Also there is a profusely
lustrated chapter on napkin folding; 250 pages of the b
are devoted to "Whitehead's Dictionary of Dishes
Culinary Terms and Specialties," and this dictionary
dishes is today one of the most serviceable works of refere
for caterers in the world. Price $3.

Whitehead's Cooking for Profit: The most pro
of the Whitehead cook books is his "Cooking for Prof
This book filled a long-felt want for the small hotel, rest
rant and lunch room, and the boarding house. The auth
when writing it, put himself in the position of the man
woman who had "to count the cost" very carefully in
matters of table supply, both meat and pastry; the mana
ment of food on hand; also to see that nothing is wast
170 pages of this book comprise a diary of the author dur
eight weeks employed at a small summer hotel; and he t
in language from the heart the trials and tribulations
landlord and cook in providing three meals a day under
verse conditions; as supplies not arriving on time, tro
with the help, with boarders, adverse weather conditi
and the ingenious devices adopted from necessity for sto
and preserving meats, vegetables, fruits, and dairy fo
Occasionally the pages are illumined with broad smiles
when there has been a lucky haul of fish, or the social par
are successful, or when business is rushing and everyb
happy. The author gets down to hard pan when he item
how meals are prepared for fourteen, or sixteen, or twe
cents per capita. It is not like reading a cook book;
more interesting, more like a faithful portrayal of hu
nature between the kitchen and the dining room. We h
heard prominent stewards, as, for instance, George Ful
when he was at the Bates House, in Indianapolis, say
he got more good out of Whitehead's Cooking for Profit t
from any other book in his big library. Price $3.00.

Whitehead's Family Cook Book is composed of rec
contributed to the Chicago Herald. Like his other bo
this family book has the merit of reliability. Price $1.50.

Ranhofer's Epicurean: The king of cook books is "
Epicurean," by Charles Ranhofer, of Delmonico's.

book is 1,200 pages, and weighs about ten pounds. It is the most extensive, the most complete, the most readable, the most attractive, and the best all-around cook book that has ever been published. The first chapter is devoted to table service, with instruction in menu-making and the care and service of wines, the decoration of the table, the fixing of the sideboard, complete dining room instructions for the service of course dinners. French and Russian service is explained. There are lists of china, glass, and silver, etc.; a table of supplies in which the French and English names are given, and a market list. Then follows 144 pages of menus for breakfasts, luncheons, dinners, buffet or standing suppers, collations, hunting parties, garden parties, dancing parties, etc. All dishes in these menus are numbered to conform with recipes for them in the body of the book. There is a chapter on elementary methods, in which even the drudgery work in the kitchen is explained, and all the work done by apprentices in the early stages of hotel kitchen work. The chapter on kitchen utensils is very full, every utensil illustrated. Then come the recipes: 200 soups, 251 sauces, 133 garnishes, 191 side dishes, 101 shell fish, 218 fish, 165 beef, 165 veal, 75 mutton, 109 lamb, 48 pork, 224 poultry, 163 game, 198 miscellaneous entrees, 267 salads, 172 vegetables, 100 eggs, 37 farinaceous foods, 233 sweet entrees, 170 cakes, 17 breads, 189 ices and iced drinks, 90 confectionery, and several illustrations of centerpieces. There is an exhaustive chapter on wines, several recipes for mixed drinks, and 64 pages devoted to a collection of Delmonico menus. The index occupies 44 double-column pages. There are more than 800 illustrations. A most excellent feature of The Epicurean is that every recipe in it appears under a good honest English name, alongside of which is the translation of it into French. The book is marketed in two bindings, the cloth (which is very good and the most popular), $8.00; half Russia $10.

Franco-American Cookery Book: The high-class cooks of America have great respect for the Franco-American Cookery Book, by Felix Deliee, of New York. The feature that particularly pleases in this book is that it contains a menu for every day in the year, 365 in all; the dishes for each menu appropriate for the season, and the recipes for the dishes printed in large, clear type immediately following each menu. Another good feature is that the dishes are given their English name; consequently are more understandable than those of the hifalutin books that indicate a dish that cannot be made except under a French name. There are several illustrations and a complete index. The recipes are based on sufficient for eight persons, and may be reduced or increased at will. Price $3.50.

The International Cook Book, by Filippini, published in 1907 for $4.80, is now issued at the popular price of one dollar. The International is a book of 1,000 pages, and modeled somewhat after the Franco-American, previously described, in which the menus are given and recipes for the dishes that follow the menus. There are separate breakfast, luncheon and dinner menus for 365 days. It contains 187 recipes for beef dishes, 22 for breads, rolls, etc., 8 for butter, 23 for cereals, 603 for desserts in general, 406 eggs, 580 fish, 49 game, 23 hors d'œuvres, 91 lamb, 79 mutton, 58 pork, 168 poultry, etc., 64 salads, 12 sandwiches, 91 sauces, 405 soups, 95 veal, and 339 recipes for vegetables. A supplementary chapter in this book contains more recipes from foreign countries acquired by Mr. Filippini in his travels. The new edition of 1,059 pages is printed from the same plates exactly as the more expensive edition. Price $1.00.

A Guide to Modern Cookery, by A. Escoffier, of the Carlton Hotel, London, is the newest of the modern cook books. Mr. Escoffier ranks very high in his profession and has gained fame from his mastery of the culinary art. His book is 850 pages, 2,973 recipes; is printed in large clear type, and reflects only that which is first-class. It is indexed both for recipe number and page number. Price $4.00.

The Creole Cook Book: The Creole cookery which has made many restaurants of New Orleans famous is explained very thoroughly. This is a book of 400 pages, covering all branches of cookery, and specializing the Southern dishes. There is so much of interest in the book to the hotel and restaurant chefs that it has found quite a large sale among them. The price is $1.25.

The Waldorf Cook Book. Price $2.50.

Food, What It Is and Does, by Edith Greer. Profusely illustrated. Price $1.25.

The Something Different Dish, by Marion H. Neil. A collection of recipes for out-of-the-ordinary dishes. 40 illustrations. Price 50 cents.

Clubs and Their Management, by Francis W. Pixley, of London, England. An exposition of club management and accounting as generally obtains in Europe. Price $2.50.

Dainty Dishes, by Adolphe Meyer, the noted New York chef and caterer, is devoted to hors d'œuvres and savories (hot and cold), fish and shellfish, entrees, vegetables, eggs and cheese dishes. A very handy book for the high-class chef who would be informed on the newer dainties. Price $1.

The American Salad Book, by De Loup, is the most important work of this kind in print. It covers salads of all kinds—meat, fish, vegetable, flower and fruit—condiments, dressings and sauces. Price $1.00.

Salads, Sandwiches and Chafing Dish Dainties, by Janet McKenzie Hill, of the Boston Cooking School, is a valuable book, particularly from its illustrations, showing the appearance of the dishes ready for service and daintily garnished. The book is a classic of its kind; and while written for family use, has found quite a large sale with hotels, restaurants, clubs and caterers. Price $1.50.

The Book of Entrees (illustrated), by Janet McKenzie Hill. Price $1.50.

Salads and Sauces, by Murray, is a small pocket-sized book written by an epicure. A classic. Price 50 cents.

Baker's Bread, by Paul Richards, author of "Paul Richards' Pastry Book," is a handy volume of 114 pages, every page containing reliable information upon the subject treated. Hundreds of recipes are given, including for buns and rusks, coffee cakes, doughnuts, muffins and griddle cakes; hearth baked, French, home-made, rye, Vienna and special breads; individual breads and rolls; zwiebach and stollen; yeasts and their use; also a valuable chapter on flours, especially as regards testing and storage. The leaf is 5 by 7½ inches, bound in cloth. Price $1.00.

Ice Cream and Cakes, by an American, is a popular book. It contains nearly 500 recipes. Price$ 1.50.

Huling's American Candy Maker is generally acknowledged to be the best book of its kind. The author is a practical candy maker, who has the ability to express himself clearly to workmen, so that his instructions can be easily followed. 325 pages, 7 by 5 inches. Price $5.

The Art of Baking and Ornamental Confectionery, by Herman Hueg, printed in one book in the English and German languages, is a standard and popular work. It contains several illustrations of designs for cakes, borders, pyramids and centerpieces. Price $2.50.

Hueg's Art of Baking, Condensed, is a small paper-covered book that sells for 50 cents.

Carving and Serving, by Mrs. Lincoln. Price 75 cents.

Seurre's Practical Cookery Guide. Price $2.00.

Canning, Preserving and Pickling, by Marion H. Neil. Includes canning fruits and vegetables, jellies, jams, preserves and conserves; pickling; chutneys, catsups and relishes, beverages, vinegars and syrups. Twelve illustrations made from photographs. Price $1.15.

Preserving and Pickling: by Gesine Lemcke. Price$ 1.

Universal Dictionary of Menus: One of the most serviceable books for translations. It is printed in Switzerland and imported by the Hotel Monthly. Contains the French, English and German translations of bill-of-fare dishes in parallel columns. Is particularly serviceable for preparing bills-of-fare. Price 75 cents.

Gancel's Ready Reference to Menu Terms is a compilation of about 5,000 bill-of-fare names by a New York chef, who has gathered into a volume of vest-pocket size an encyclopedia of culinary information. Price $1.00.

Remco's Manual of Apartment House Service is of value to hotelkeepers for the information it gives regarding the back part of the house, in particular the engineers' and firemen's departments; and elevator men's janitors, porters' and housemen's work. Also contains rules for the help, methods of getting rid of vermin, etc. Price $1.00.

Up-to-Date Waitress, by Janet McK. Hill. Price $1.50.

A Guide to Hotel Housekeeping, by Mary E. Palmer. Price $1.00.

The Chinese-Japanese Cook Book, by Sarah Bosse and Onoto Watanna, a collection of Chinese and Japanese dishes of the kind to appeal to Western palates; all of them authentic. Chop suey featured. Price 50 cents.

Institution Recipes, by Emma Smedley. Intended primarily for use in schools, colleges, hospitals, and other institutions. Price $1.25.

The New England Cook Book, by Helen S. Wright. A compilation of famous New England dishes. Price $1.50.

The Blue Grass Cook Book. A collection of Kentucky dishes typical of those by colored cooks. Price $1.50.

Quotations for Occasions has its selections subdivided under a hundred or more heads so that the right one for the right course or subject can be quickly found. Price $1.50.

The Grocers' Encyclopedia, the most complete and best illustrated work on foods ever produced. 750 pages, 8x11 inches. An invaluable book of reference for the manager, steward and chef. Price $10.00.

Fancy Drinks and Popular Beverages, by William Schmidt, a famous New York barman known as "The Only William," presents 500 recipes of the kind prepared only in first-class places. Price, paper cover, 50 cents.

Jerry Thomas' Bartender's Guide. Price 50 cents in paper, 75 cents in cloth cover.

Modern American Drinks, by Kappeler. Price $1.00.

The Wine Steward's Manual, a series of essays on wines and their handling. Price $1.00.

The Dispenser's Formulary or Soda Water Guide. A practical handbook for soda fountain operators, consisting of over 2,000 tested formulas for soda fountain products, with complete information on fountain service, fountain standards, ice cream standards, and formulas, and luncheonette service, including an appendix of manufacturers' formulas, together with descriptive information of their fountain apparatus, sundries and supplies. Price $1.50.

Senn's Culinary Books: *C. Herman Senn, the foremost chef of Europe, is the author of twenty or more culinary books, many of which have found quite a sale in the United States, and ten of them are handled regularly by the Hotel Monthly Book Department.*

Senn's Twentieth Century Cook Book is over 1,000 pages. An all-around cook book. Profusely illustrated. Price $8.00.

Senn's Menu Book and Practical Gastronomy is the most popular culinary reference book published in Europe. It presents the bill of fare names of dishes in the French language, together with concise explanation in the English language. Many of the bill of fare names also are in the English. Several pages are devoted to sample menus, several to a culinary dictionary with pronunciation feature, and much information as to when foods are in season. Book is 320 pages. Price $2.00.

The Art of the Table is devoted in the main to how to wait on table, how to fold serviettes, and how to carve. The chapter devoted to "waiting" covers the waiter's work very thoroughly, including the service of wines, the making of popular beverages and the care of the table wares. The chapter on carving and serviette folding are illustrated. Price $1.00.

Recherche Entrees. Illustrated with many photographs of made dishes. Price $1.25.

Recherche Hors d'Oeuvres and Sandwiches fills a long-felt want in suggestions for appetizers other than liquid Price 50 cents.

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Foreign Books: *The most important books printed in ot than the English language that find a market in America a*

The Rottenhofer Cook Book, in German. The auth is chef to the Emperor of Germany. The book is well lustrated. Price $5.00.

Amerikanische Gerichte, by Alfred Fries, grill roo chef of the Congress Hotel, Chicago. This book is entire in German. Its principal mission is to give recipes for t newer dishes called for in high class places. Price $1.

German National Cookery for American Kitchen by Davadis, printed altogether in German. (Also this bo translated into English.) Each book sells for $1.25.

Guide du Maitre d'Hotel, in French, a book for stewar and head waiters. Price $1.00.

Genuine German Cooking and Baking, by Le Meier, the recipes printed in German and English in paral columns. Price $2.50.

The John Willy Hotel Directory of the Unit States and Canada lists about 14,000 hotels, giving so f as obtainable, the plan and rate per day. This directo is published in April of each year. Price 50 cents.

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Paul Richards' Pastry Book is printed on very strong linen ledger paper of buff color; and instead of being bound weakly, as most books are now-a-days, it is hand-sewed in the strongest fashion, and bound in leather covers, so that it will withstand a great amount of wear, and be practically everlasting.

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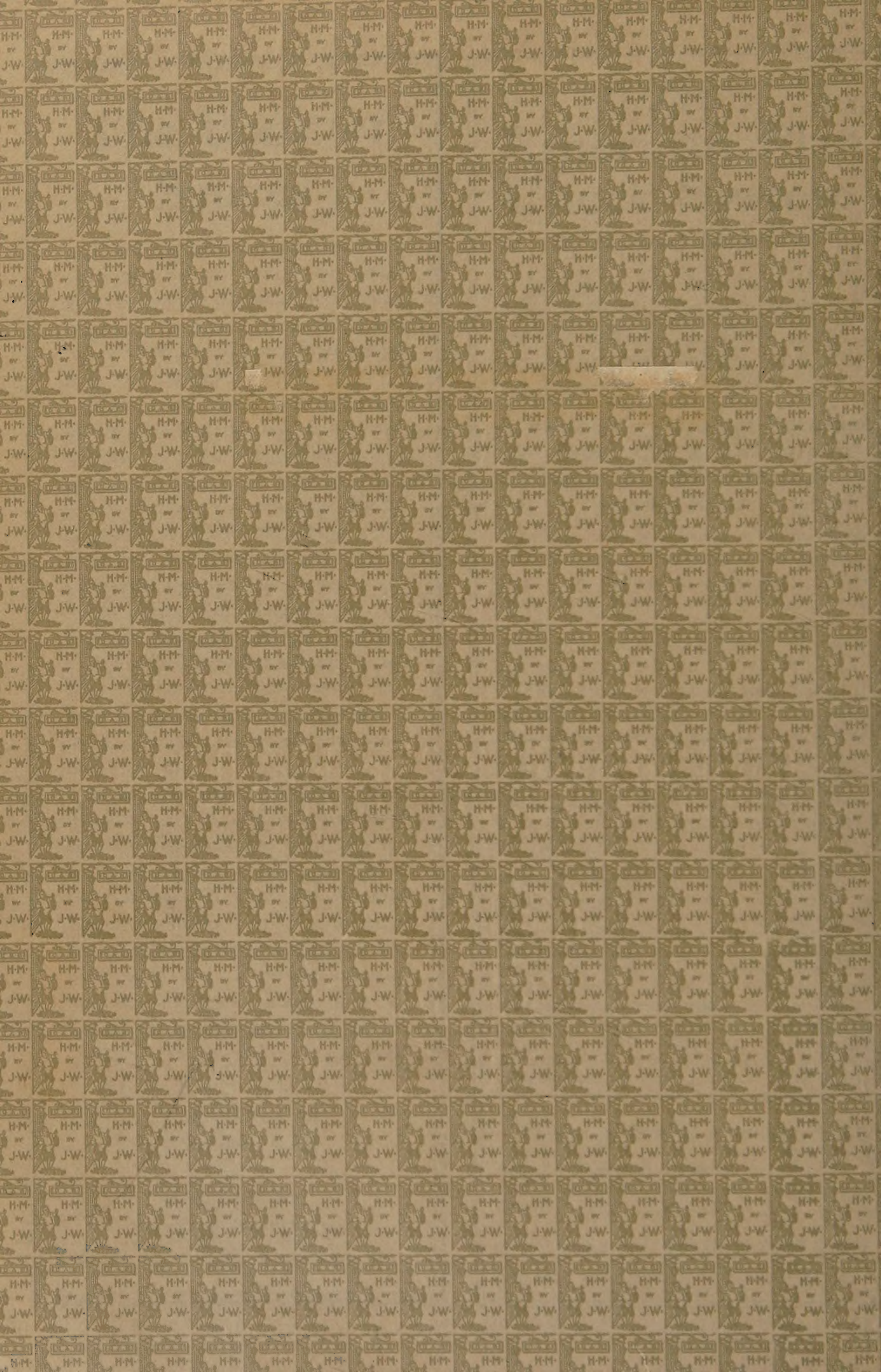
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